

The Grange Range



Favorite recipes
from the St. Johns
Community

C641.5
S1385G

THE LIBRARY OF THE
UNIVERSITY OF
NORTH CAROLINA
AT CHAPEL HILL



THE COLLECTION OF
NORTH CAROLINIANA

C641.5
S1385g



The Grange Range Cookbook

Favorite Recipes
from
St. John's
Community
Additional copies
May be purchased
from:

St. John's Grange 729
Rt. 5 Box 14b
Concord, N.C.
28025



THE GRANGE

At the close of the Civil War, conditions were so bad that America today can scarcely realize the sense of futility and frustration the people felt, particularly the life of the farmer and rural residents. 1867 was a most troublesome period of reconstruction following war between the States. Abraham Lincoln was gone and President Andrew Johnson was seeking to cope with serious political, social and economic problems.

The Grange was organized on December 4, 1867 as the dream of the founder, Oliver Hudson Kelley, and six other far sighted men of different abilities. They dreamed of a helpful, protective organization with lofty ideals of Fraternity and Brotherhood, along with down-to-earth services to neighbors, community, state and nation.

St. John's Grange was organized first in the late 1800's but later was disbanded. The present Grange was re-organized in 1932 with 44 charter members, 11 of whom are still active in the organization. It also has an active Junior Grange to encourage its youth. It is dedicated to service in the community and carries out many worthwhile projects to make this community a better place to live and work.

(The sketch above is the old St. John's Schoolhouse. The Grange met in this building until it was destroyed by fire.)

C641.5
S1385g



ST. JOHN'S LUTHERAN CHURCH

As we approach our Nation's Bicentennial, we are cognizant of the long history of this Church and its influence on the religious and community life since the middle 1700's. St. John's Lutheran Church was organized in 1745. The first house of worship was 2 miles north of Mt. Pleasant near Buffalo Creek, therefore was named Dutch Buffalo Creek Church.

The present brick building is the fifth house of worship and was built in 1845 and is located on more than 100 acres of government land given to the church in 1782.

The first full time pastor was Rev. Adolph Nussman who came from Germany in 1773 along with Prof. John Gottfried Arends to teach school at St. John's.

Over its long history of 230 years, this congregation has had 27 pastors and has given 16 of its sons to the full time ministry. It continues to wield its influence in the spiritual life of the community, state and nation.

The Church members look with pride upon their heritage, but they also look to the future with vision to continue to build a better church and community for future generations to come.

BLESSING AND THANKSGIVING AT MEALTIME

Our gracious God and Father, we come before you,
thank you for all the gifts of life; especially the
gift of Jesus Christ, your Son, our Saviour.

Your blessings we now ask upon us as we fellowship
around this table. Bless, O Lord, this food;
the hands which have prepared it, and we who receive
it. May this food and fellowship nourish our bodies
and souls, and us to your continued service. Amen.

The Reverend Ted W. Goins, Pastor of St. John's
Lutheran Church.

COOKBOOK COMMITTEES

Mrs. Lewis (Jane) Cress.....	Chairman
Mrs. Fred (Shirley) Misenheimer.....	Typist
Mrs. George (Frances) Suther.....	Art
Mrs. Ray (Adelaide) Cline...	Historian and Proof Reader
Miss Anne Cline.....	Proof Reader
Mrs. Ned (Dianne) Hudson	
Mrs. Brice (Jane) Bost	
Miss Carolyn Bost	

Also included in the preplanning:

Mrs. Cecil (Ruth) Cline
Mrs. John (Martha) Suther
Mrs. A. B. (Martha) Brawley
Mrs. John A. (Sarah) Walker

When the song of life seems hard to sing,
And darker grows the way,
Draw nearer to the Christ, your king,
And night will turn to day.

-Anonymous

Published in November, 1975

TABLE OF CONTENTS

	Page
Measure Abbreviations.....	6
Table of Substitutions.....	6
Appetizers.....	7
Beverages.....	23
Breads.....	31
Cakes.....	57
Candy.....	145
Cookies.....	153
Freezing and Canning.....	185
Casseroles.....	207
Desserts.....	237
Dressings, Salads, Slaws and Sauces.....	251
Vegetables, Meats and Main Dishes.....	293
Pies and Puddings.....	357
Soups.....	417
Youth.....	423
Notes.....	435

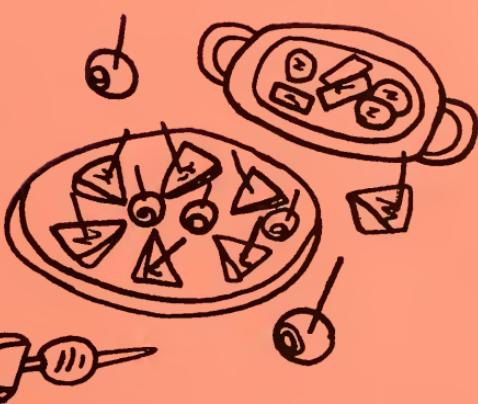
MEASURE ABBREVIATIONS

Cup.....	c.
Hour.....	hr.
Medium.....	med.
Minute.....	min.
Ounce.....	oz.
Package.....	pkg.
Pint.....	pt.
Pound.....	lb.
Quart.....	qt.
Tablespoon.....	tbsp.
Teaspoon.....	tsp.

TABLE OF SUBSTITUTIONS

- 1 square unsweetened chocolate - 3 tbsp. cocoa plus 1 tsp. butter or margarine.
- 1 tbsp. cornstarch (thickening) - 2 tbsp. flour (approx.)
- 1 c. sifted all-purpose flour - 1 c. plus 2 tbsp. sifted cake flour.
- 1 c. sifted cake flour - 1 c. minus 2 tbsp. sifted all-purpose flour.
- 1 c. self-rising flour - 1 c. all-purpose flour plus 1-1/2 tsp. baking powder and 1/4 tsp. salt.
- 1 tsp. baking powder - 1/4 tsp. baking soda plus 1/2 tsp. cream of tartar.
- 1 c. whole milk - 1/2 c. evaporated milk plus 1/2 c. water.
- 1 c. whole milk - 1/3 dry milk solids plus 3/4 c. water.
- 1 c. sour milk - 1 c. sweet milk plus 1 tbsp. vinegar or lemon juice or 1 c. buttermilk.
- 1 c. sweet milk - 1 c. sour milk or buttermilk plus 1/2 tsp. baking soda.
- 1 c. granulated sugar - 1 c. brown sugar, or 3/4 c. honey (reduce liquid required for recipe), or 1-1/2 c. molasses (reduce liquid required), or 2 c. corn syrup (reduce liquid required), or 1-1/2 c. maple syrup (reduce liquid required).

Appetizers



RIBBON SANDWICH

Mrs. Earl Blackwelder
(Pat)

1 can deviled ham (Underwood)
Dab of mustard
Sprinkle dill weed
Shake Worcestershire Sauce
Dab mayonnaise

Mix all these ingredients.

To make sandwiches, use 2 slices of white bread and one slice of whole wheat bread. Trim all crust. Put ham spread on one side of whole wheat bread and pimiento cheese spread on the other. Put white bread on each side. Let cool for awhile; then cut sandwich in three pieces.

SANDWICH SPREAD FOR TEA SANDWICHES

Mrs. Earl Blackwelder
(Pat)

1 can chicken spread
Dab of mayonnaise
Little sweet pickle relish

Mix.

1 can liver pate
Dab mayonnaise
Shake Worcestershire Sauce

Mix. Spread on sandwich. Add a slice of olive on top of each.

Mix cream cheese and crushed pineapple. Spread on Raisin Bread.

VEGETABLE SANDWICHES

Mrs. Ed Yorke
(Shirley)

8 oz. cream cheese
1 tbsp. lemon juice
1/4 c. diced celery
1/4 c. diced green pepper
3/4 c. grated carrots
1/4 c. grated cucumber (squeeze good)
1/4 c. diced onion

Mix above and add mayonnaise to taste.

BACON-CHEESE SANDWICH SPREAD

Miss Edith Walker

1 3-oz. pkg. Philadelphia Cream Cheese
1/4 c. chopped cooked bacon
1/2 tsp. horseradish
1/2 tsp. Worcestershire Sauce
1 tbsp. milk

Blend all ingredients well. Store in refrigerator until used. Spread on enriched white or whole grain bread.

PIMENTO CHEESE SPREAD

Mrs. H. E. Cline
(Lillian)

Put in heavy sauce pan:
1 tall can of evaporated milk
1 lb. cheese, cut small
2 tbsp. vinegar
3 tsp. prepared mustard or 1 tsp. dry mustard
7 oz. can pimiento
1/2 tsp. salt
Dash cayenne pepper

Heat milk, add cheese, salt and other ingredients till cheese melts. Chill. Will keep several weeks in refrigerator.

CAULIFLOWER DIP

Mrs. Kenneth Sherwood
(Mildred)

1/2 pt. cottage cheese
1-1/2 tsp. Worcestershire Sauce
1/2 tsp. celery seed
1/2 tsp. caraway seed
1/2 tsp. garlic salt (or more)
1 pt. mayonnaise
1/2 c. chopped onion
1/4 tsp. salt
1/2 tsp. dry mustard
1/2 tsp. black pepper

Mix. Leave at room temperature for 8 hours.

Refrigerate. For a stronger flavor, make 3 to 4 days ahead.

Especially good with cauliflower but can be used with all raw vegetables and chips.

CHEESE BALL

Mrs. Ray A. Cline
(Adelaide)

1 pkg. extra sharp cheddar cheese, grated
(about 10 to 12 oz.)
1 8-oz. pkg. cream cheese
1/8 to 1/4 tsp. ground red pepper
1 tsp. minced onion
1 c. chopped pecans
1/2 tsp. Worcestershire Sauce

Softens cheeses and blend together. Add Worcestershire Sauce, red peppers and onion. Shape in ball and roll in chopped pecans. Chill. Serve with crackers.
Serves 20 to 25 persons.

This makes an especially good cheese ball to use as hors d'oeuvre.

CHEESE BALL

Mrs. Gerald Cline
(Brenda)

1 pkg. grated cheese (10-12 oz.)
1 8-oz. pkg. cream cheese
1/8 tsp. ground red pepper
1 tsp. minced onion
1 c. chopped pecans
1/2 tsp. Worcestershire Sauce

Softens cheeses and blend together. Add Worcestershire Sauce, red pepper and onion. Shape in ball and roll in pecans. Chill. Serve with crackers.

SOUTHERN PRIDE DIP

Mrs. George Troutman
(Mary Alice)

1 #2-1/2 can pork and beans
1/2 tsp. garlic salt
1/2 tsp. salt
2 tsp. Worcestershire Sauce
American processed cheese
1/2 tsp. onion salt
1 tbsp. vinegar
Dash of red pepper and cayenne pepper

Combine ingredients, place in saucepan on low heat. Heat thoroughly. Yield: about 3 cups.

Serve on hamburgers, hot dogs, crackers, potato or other chips.

VEGETABLE SANDWICH

Mrs. R. D. Dellinger
(Thelma)

1 8-oz. pkg. cream cheese
1 tbsp. lemon juice
1/4 c. each grated or chopped fine,
celery, pepper, cucumber and onion
3/4 c. grated carrot

Enough mayonnaise to make spreading consistency.

SANDWICH SPREAD

Mrs. Louis Suther
(Madelyn)

2 large cucumbers, chopped fine
2 carrots, grated fine
1 c. celery, chopped fine
1/2 tsp. salt
2 tsp. lemon juice
1/4 c. hot water
1 envelope plain gelatin
1 egg-size onion, grated fine
1-1/2 c. mayonnaise

Assemble cucumbers, carrots, celery and onion. Mix package of gelatin in hot water to melt. Add lemon juice and salt and mayonnaise to gelatin mix. Stir this into the vegetables. It will congeal slightly in a little bit in refrigerator.

CHEESE WAFERS

Mrs. Horace Walker
(Irene)

1/2 lb. sharp cheese, sharper the better
1/4 lb. margarine
1 tsp. salt
1/4 tsp. baking powder
1-1/4 c. flour
1/4 tsp. cayenne pepper
3/4 c. finely chopped nuts

Mix thoroughly. Make into two rolls. Wrap in waxed paper. Let stand in the refrigerator at least over night. Bake at 350° until lightly brown. Remove from baking pan to paper towel. Store in tightly covered tin.

VEGETABLE SANDWICH

Mrs. R. D. Dellinger
(Thelma)

4 tomatoes, chopped fine
2 medium cucumbers
1 green pepper
2 small onions
2 small carrots, grated
1 envelope plain gelatin or 2 pkgs. of
3 oz. Philadelphia Cream Cheese
1 c. mayonnaise

Cut cucumbers up fine. Grind pepper and onion. Add all vegetables together and drain well. (Save 3 tbsp. vegetable juice to soak gelatin in, if used.) Dissolve over warm water. Add vegetables and fold in mayonnaise. Refrigerate overnight. Spread on bread.

HOT SAUSAGE BALLS

Mrs. C. W. Yerton
(Mildred)

1 c. grated sharp cheese
1 lb. Neese's hot sausage
2 cups bisquick

Roll in little balls. Bake at 350° until brown.

POOR MAN'S CAVIAR

Mrs. Leroy Cline
(Romania)

3 boiled eggs
1 c. pecans
1 small jar olives
1-1/2 c. mayonnaise
Salt and pepper to taste

Mix and spread on white bread.

A very good party sandwich.

HOT BEEF DIP

Mrs. Lewis Cress
(Jane)

1-1/4 lb. ground beef
1/2 c. chopped onion
1/4 tsp. garlic powder
1 c. tomato sauce
1/4 c. catsup
3/4 tsp. oregano
1 tsp. sugar
1 8-oz. pkg. cream cheese (I usually use 1/2 of an additional package of cheese)
1/3 c. grated parmesan cheese

Cook ground beef, onion and garlic until beef is lightly browned and onion is tender. Stir in tomato sauce, catsup, oregano, and sugar. Cover; simmer for 10 minutes. Add cream cheese and parmesan cheese. Stir until cheese is melted and well combined. Serve warm with crackers and chips. Makes 3 to 3-1/2 cups dip.

VEGETABLE SANDWICH

Mrs. Glenn Petrea
(Lucille)

1 onion
1 cucumber
1 tomato
1 bell pepper
1 carrot
1 limb celery

1 envelope plain gelatin
2 tbsp. water

Dissolve gelatin in water and add to finely chopped vegetables. Add 1/2 to 2/3 pt. mayonnaise.

Serve on bread.

DRIED BEEF DIP

Mrs. Lewis Cress
(Jane)

1/2 c. shredded dried beef
1 c. sour cream
2 tbsp. Onion Soup Mix

Mix all ingredients and serve with crackers or chips.

CHEESE PUFFS

Mrs. Earl Blackwelder
(Pat)

2 c. grated sharp American cheese
1/2 c. soft butter
1 c. all-purpose flour
48 stuffed olives
1 tsp. paprika

Blend cheese and butter. Stir in flour and paprika. Wrap around olive - covering. Arrange on baking sheet. May be frozen at this point. When ready to use, bake 24 minutes at 400°, if frozen. If thawed, bake 15 minutes.

CELERY-CHEESE BALLS

Mrs. Earl Blackwelder
(Pat)

2 3-oz. pkgs. cream cheese
2 tbsp. mashed Roquefort cheese
3 tbsp. finely chopped celery
1/8 tsp. cayenne pepper
Mayonnaise or half mayonnaise and sour cream
1-1/2 c. finely chopped pecans

Mash cheese together; combine with all ingredients, except nuts. Add just enough mayonnaise to soften. Shape into balls about 1 inch in diameter. Roll in nuts to coat thickly.

CHEESE STRAWS

Mrs. Troy Miller
(Dianne)

1-1/2 lbs. sharp cheese
1/2 lb. margarine, softened
1 tsp. salt
1/4 tsp. red pepper
2-1/2 c. all-purpose flour

Cut cheese and let stand until soft. Beat with mixer and add softened margarine. Add dry ingredients and mix well. Press through cookie press or make into patties and bake 10 to 12 minutes at 350°.

CHEESE STRAWS

Mrs. John H. Cline
(Myrtle)

2 sticks margarine
2-1/2 c. flour
1 10-oz. pkg. sharp cheese
Hot pepper, to taste

Work up good and run through press. Bake at 350° for 12 to 15 minutes.

DIXIE'S CHEESE STRAWS

Mrs. Jack Goodman
(Carolyn)

Grate 1 lb. extra sharp cheese.
Place 1/2 lb. margarine on top of grated cheese.
Seal in air-tight container for 6-8 hours at room temperature. Beat well with electric mixer for 10 minutes.
Add: 2-1/2 c. flour
Cayenne pepper, to taste
Beat well with mixer, being sure to add flour slowly. Use star design of the cookie press and squeeze out "S" shaped cheese straws. Place on teflon sheet far enough apart that they cannot touch as they expand and bake. Bake on top rack and continue turning and turning so they all brown exactly alike. Bake 12-15 minutes at 350°. Recipe of the late Mrs. C. L. Miller.

CRAB BALLS

Mrs. Earl Blackwelder
(Pat)

1 lb. crab meat
1 tsp. pepper
1-1/2 tsp. salt
1 tsp. dry mustard
2 tbsps. mayonnaise
1 egg, beaten
1 tsp. parsley
1/2 tsp. paprika
1/4 tsp. red pepper
1 tbsp. butter, melted
1/2 tsp. seafood seasoning

Combine. Roll small balls in one cup cracker meal.
Drop in hot fat and fry.

CHIPPED DRIED BEEF DIP

Mrs. Joe Cress
(Geraldine)

1 8-oz. pkg. cream cheese
1 pkg. dried beef, cut into small pieces with
scissors
2 small onions, minced
4 tbsps. milk, more if necessary

Combine all ingredients and heat in top of double
boiler. Stir to mix all ingredients well. Serve
with corn chips.

HAM ROLL UPS

Mrs. Earl Blackwelder
(Pat)

1 pkg. boiled ham
3 oz. cream cheese, softened
1/4 tsp. horseradish

Mix and spread on boiled ham. Roll up. Chill and
then slice.

SAUSAGE BALLS

Mrs. Earl Blackwelder
(Pat)

1 lb. hot bulk sausage
1 10-oz. pkg. shredded cheese
3-1/2 c. biscuit mix

Combine all ingredients with hands. Shape loosely into small balls. Bake at 350° for 15 to 20 minutes.

Makes 100 cocktail-size balls.

SALTED PECANS

Mrs. Cecil Cline
(Ruth)

5 lbs. pecans
1/2 lb. butter, cut in small chunks, scattered over top of nuts

Place above in 450° oven. Stir often until butter is melted. Remove and stir in salt to taste and let cool.

POPCORN BALLS

Mrs. Buck Waddell
(Margie)

1 c. sugar
1/3 c. white corn syrup
1/3 c. water
1/4 c. butter
3/4 tsp. salt
3/4 tsp. vanilla
3 qts. popped corn

Boil sugar, syrup, water, butter and salt until it spins a long thread; add vanilla. Pour this over popcorn and shape into balls.

VEGETABLE SANDWICH

Mrs. Lewis Cress
(Jane)

1 8-oz. pkg. cream cheese, softened
Mayonnaise, to blend
1 tbsp. lemon juice
1/4 c. chopped celery
3/4 c. grated carrots
1 medium onion, chopped fine
1/4 c. cucumber, grated (remove excess juice)

Blend all ingredients. This keeps well in refrigerator for several days.

OLIVE-NUT SANDWICH

Mrs. Lewis Cress
(Jane)

This is good - and an unusual filling for party sandwiches. No one will guess the ingredients.

1 jar stuffed olives
1 small onion, grated
1 boiled egg
3/4 c. chopped nuts

Blend with mayonnaise and spread.

CHEESE SWIRLS

Mrs. A. B. Brawley
(Martha)

2 c. flour
2 c. grated cheese
2 sticks margarine, soft
2 c. Rice Krispies

Mix. Shape in small balls, place on ungreased baking sheet. Press flat with fork dipped in flour. Bake at 350° for 12-15 minutes.

SAUSAGE AND CHEESE BALLS

Mrs. Gene Moose
(Gaynelle)

1 lb. sausage
1 lb. grated cheddar cheese
3 c. bisquick

Make into small balls. Bake until light brown at 400°, for about 10 minutes. Let cool, then put into freezer. Brown and serve hot.

SCRIBBLES

Mrs. Buck Waddell
(Margie)

1 box Rice Chex, medium-size
1 box Cheerios
1 box pretzel sticks, medium
1 lb. butter or 3/4 lb. margarine
1 lb. mixed nuts
1 lb. pecans
1 lb. peanuts
3 boxes Cheese Tid-bits, small boxes
1/4 tsp. celery salt
1/2 tsp. garlic salt
1/4 tsp. Worcestershire Sauce

Mix salts and sauce and butter, add to other ingredients. Mix well. Bake 1 hour on low heat, stirring often.

For fire proofing a Christmas tree:

8 oz. borax
4 oz. boric acid
1/2 gallon hot water

Dip or spray on.

1 6-oz. can tomato paste
1 tsp. garlic salt
1/2 tsp. oregano
1/4 lb. cheddar cheese, cubed
1/8 lb. salami, cubed
Crackers

Combine tomato paste, garlic salt and oregano.
Spread on crackers. Top with cheese and meat cubes.
Sprinkle with oregano. Bake at 400° for 3-5 mins.
or until cheese melts. Serve hot. Makes 5-6 dozen.

B
e
v
e
r
a
g
e
s



RUSSIAN TEA

Mrs. Earl Blackwelder
(Pat)

1 c. instant tea with lemon
1 c. tang
1-1/4 c. sugar
1/4 tsp. cloves
1/4 tsp. cinnamon

Mix well. Store in covered container.
To serve - put 3 tsps. in cup. Fill with boiling
water.

RUSSIAN TEA

Mrs. Guy Cress
(Helen)

1 qt. orange juice
1 can frozen lemonade, 6-oz. size

1 c. sugar
2-1/2 c. water
50 whole cloves
Boil for 20 minutes.

2 qts. weak tea, use about 4 tea bags

Combine all the ingredients.

RUSSIAN TEA

Mrs. Frank Hutchinson
(Ruth)

1-1/2 c. sugar
Juice of 4 oranges
Juice of 1 lemon
10 whole cloves
5 cups water
8 cups brewed tea

Mix sugar, cloves and water and boil 1 minute.
Add tea and fruit juices. Serve hot or cold.

RUSSIAN TEA

Mrs. Otis Boger
(Pauline)

2/3 c. sugar
1 c. tang
1/2 tsp. cloves
1 pkg. instant tea
1/2 pkg. lemon mix
1/4 tsp. cinnamon

Mix and use 2 or 3 tsps. in cup of hot water.

INSTANT RUSSIAN TEA

Mrs. Webster Medlin
(Frances)

2 c. tang
1/2 c. instant tea
1-1/2 c. sugar
1 tsp. cinnamon
1/2 tsp. cloves
1 tsp. lemon peel

Mix and store in jar. Use 2 teaspoons to a cup
of boiling water.

INSTANT RUSSIAN TEA

Mrs. Jim Blackwelder
(Elena)

2 c. tang
1/2 c. instant tea
1 large pkg. Twist lemonade mix
1-1/4 c. sugar
1 tsp. cinnamon
1/2 tsp. cloves

Mix well, store in tight container. Use 3
teaspoons per cup, add hot water.

HOT CRANBERRY TEA

Mrs. Guy Cress
(Helen)

2/3 c. tang
1/4 c. sugar (I add 2 to 3 whole grain saccharin tablets extra.)
1 pt. cranberry juice
3 c. water
1 large can pink Ping or pineapple-grapefruit juice
1 large can pineapple juice
1/4 tsp. almond flavoring

Mix.

BANANOG (Milk Shake)

Mrs. Cecil Cline
(Ruth)

1 c. milk
1 egg
1 banana
1/4 tsp. lemon juice

Put all ingredients in blender. Cover and mix on high speed 1 minute. If the nog is too thick, add a little more milk.

PARTY PUNCH

Mrs. Lex Culp
(Pansy)

1 qt. pineapple juice
1 qt. orange juice
1 qt. apple juice
2 qt. gingerale
2 qt. pineapple sherbet

Pour chilled juices and gingerale all in punch bowl. Top with scoops of sherbet.

PUNCH

Mrs. Paul Barringer
(Mary)

1 qt. pineapple juice, unsweetened
1 qt. water
1 large bottle gingerale
1 pkg. lemon kool-aide, presweetened

Mix all ingredients, serve with ice.

SPICED PINEAPPLE PUNCH

Mrs. Lloyd Nesbit
(Helen)

1/2 c. sugar
1-1/2 c. water
4 sticks cinnamon
12 whole cloves
1 46-oz. pineapple juice
1-1/2 c. orange juice
1/2 c. lemon juice

Simmer first four ingredients about 30 minutes.
Strain and add to fruit juice. Chill. Pour over
ice or frozen pineapple cubes. Yield: 2 qts.

LIME FROSTED PUNCH

Mrs. Gerald Ferguson
(Bernice)

3-1/2 to 4 c. pineapple-grapefruit drink, chilled
2/3 c. lemon juice
2 qt. cold water
3 1-1/2-oz. envelopes unsweetened lemon-lime soft
drink powder
2 c. sugar
2 pt. lime sherbet
4 7-oz. bottles lemon-lime carbonated drink,
chilled

In punch bowl, combine fruit juices, water, soft
drink powder, and sugar. Stir until soft drink
powder and sugar are completely dissolved. Top with
large spoonfuls of sherbet. Resting bottle on rim
of bowl, carefully pour in carbonated beverage. Serve
some sherbet with each cup. Yield: 30-35 servings.

GOLDEN PUNCH

Mrs. A. B. Brawley
(Martha)

2 6-oz. cans frozen orange juice concentrate
1/2 c. freshly squeezed lemon juice
1 c. canned pineapple juice
1/4 c. maraschino cherry juice
2 qt. gingerale

Combine orange juice concentrate, lemon juice, pineapple juice and cherry juice. Mix well. Pour over ice in punch bowl. Add cold gingerale. Garnish with berries and pineapple spears, if desired. Yield: 25 punch cup servings.

RED PUNCH

Mrs. Wayne Ritchie
(Phyllis)

2 pkg. cherry kool-aid
1 to 2 c. sugar, as taste desires
2 qt. water
1 large can pineapple juice
1 can pink lemonade

Add 1 qt. gingerale.

KOOL-AID PUNCH

Mrs. Leroy Cline
(Romania)

4 pkgs. kool-aid (your choice of flavors)
2 large cans pineapple juice
4 c. sugar
4 gallons water
2 large frozen lemonade
2 large gingerale

Mix and chill. Serves 50. Very good and cheap.

CITRIC ACID PUNCH

Mrs. Guy Cress
(Helen)

2 oz. citric acid
2 large cans unsweetened orange juice
2 large cans unsweetened pineapple juice
1 gallon water
6 cups sugar

Mix citric acid with 1/2 gallon boiling water.
Add sugar and remainder of water. Let stand 24
hours. Refrigerate. Add juices. Serves 100.

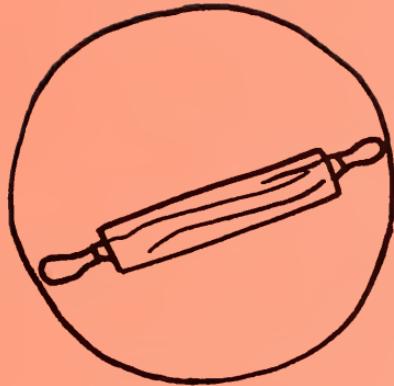
ROSA'S TOMATO JUICE

Mrs. Ralph Barnhardt
(Sandra)

1 large can tomato juice (1 qt. 14 oz.)
1 medium onion, chopped
3 stalks celery, chopped
2 tbsp. sugar
1/2 to 1 tsp. salt
3 tbsp. vinegar
1/2 to 1 lemon, use juice and rind
Worcestershire Sauce (to taste)
1 dash Tabasco
1 dash celery salt
1 dash Accent

Put tomato juice in half gallon container. Add all
other ingredients. Refrigerate for 48 hours.
Strain and serve.

Breads



PERFECT WHITE YEAST BREAD

Mrs. Foy Ritchie
(Betty)

1 pkg. yeast
5 to 6 c. flour
2-1/2 c. milk
2 tbsp. sugar
2 tsp. salt
1 tbsp. shortening

In large bowl, combine yeast and 2-1/2 cups of flour. Heat milk, sugar, salt and shortening just till warm, stirring occasionally to melt shortening. Add to dry mixture. By hand, stir in enough of remaining flour to make a moderately stiff dough. Knead till smooth, about 8-10 minutes. Let rise in warm place till double in bulk. Punch down, make 2 loaves or make into rolls. Let rise and bake.

BANANA NUT BREAD

Mrs. Bruce Lipe
(Joyce)

1/2 c. butter
2 eggs
1 tsp. soda
1/2 c. chopped nuts
1 c. sugar
2 c. flour
2 mashed bananas

Mix and bake in greased loaf pan for 1 hour at 350°.

BANANA BREAD

Mrs. Kenneth Sherwood
(Mildred)

1 stick butter
1 c. sugar
2 eggs
1/4 c. chopped nuts
1/2 c. raisins
2 c. plain flour
1 tsp. soda
3 bananas, mashed

Mix and bake at 350° about 30 minutes or until done.

BANANA BREAD

Mrs. George Suther
(Frances)

1/2 c. shortening
1 c. sugar
2 eggs
2 c. plain flour
1 tsp. soda
1/2 tsp. salt
3 large, very ripe bananas
1/2 c. chopped walnuts
1 tsp. vanilla

Cream shortening and sugar, add eggs, then dry ingredients. Add mashed bananas, nuts and vanilla. Bake at 350° for 1 hour.

HOMEMADE NOODLES

Mrs. Joe Cress
(Geraldine)

Beat 3 egg yolks, 1 whole egg, 3 tbsp. cold water, 1 tsp. salt until very light. Stir in and work in with hands 2 cups of sifted all-purpose flour. Divide the dough in 3 parts and roll out as thin as possible on a lightly floured board. Place on towel to partially dry. Roll up dough as for jelly roll.

With a very sharp knife, cut in strips of desired width. Shake out strips and allow to dry before using or storing.

HOMEMADE NOODLES

Mrs. J. Paul Cline
(Bessie)

6 whole eggs, beaten
5 c. plain flour
6-1/2 egg shells of water, beaten with eggs

Make into a stiff dough and roll out in thin, small cakes the size of a pie plate. Let dry and cut in small strips.

ROLLS

Mrs. Sam Hudson
(Ola)

4-1/2 c. flour, measure before sifting
2 tsps. salt
2 tbsp. sugar
1 pkg. yeast
1-3/4 c. lukewarm water
3 tbsp. shortening

Put yeast in 3/4 cups lukewarm water, let stand 5 minutes. Make well in flour, add salt, sugar, shortening, yeast solution, then 1 cup water. Knead dough well, put in a greased bowl. Brush with oil. Cover with cloth. Let rise until double in bulk - 2-1/2 to 3 hours. Make out in rolls. Oil the pan, brush the rolls with soft butter. Let rise until double in size. Bake at 400° for 15-20 minutes.

WHOLE WHEAT BREAD

Mrs. Frank Hutchinson
(Ruth)

Soften: 1 pkg. active dry yeast or (1 cake) in 1/4 c. warm water (powder can be added to flour).

Combine: 1/2 c. packed brown sugar

3 tbsp. shortening

1 tbsp. salt

1 c. boiling water, in large bowl

Add: 3/4 c. warm (lukewarm) water, stir in yeast.

Add gradually: 4 c. whole wheat flour and 1-1/2 to 2 c. plain white flour to form a stiff dough.

Knead on lightly floured surface until dough is smooth and satiny (7-10 minutes). Let rise in a greased, covered bowl in warm place (85-90°) until light and doubled in size (about 2 hrs.) Punch down and divide dough in half. Shape into round or long loaves, place in two 9x5x3-inch loaf pans. Cover. Let rise in warm place until light and doubled in size (1-1/4 to 1-1/2 hrs.) Bake at 350° for 50-60 minutes and remove from pans. If desired, 1/2 c. raisins may be added to cold water.

BRAN PUMPKIN MUFFINS

Mrs. Frank Hutchinson
(Ruth)

1-1/2 c. plain flour
2-1/2 to 3 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg
1-1/4 c. Bran Buds
2/3 c. milk
3/4 c. seedless raisins
1 c. pumpkin
1/2 c. sugar
1/2 c. soft shortening

Sift together flour, baking powder, salt, cinnamon, and nutmeg. Set aside. Measure Bran Buds, milk, raisins, pumpkin, and sugar in mixing bowl. Stir to combine and let stand 2 minutes to soften. Add egg and shortening and beat well. Add dry ingredients, stirring only to combine. Fill muffin pans (greased) 3/4-full. Bake at 400° about 35 minutes or until muffins are golden brown. Serve hot.

Yields: 12 muffins.

DELICIOUS LIGHT ROLLS

Mrs. J. Paul Cline
(Bessie)

Dissolve 1 pkg. yeast in 1 pint lukewarm water. Sift 5 c. flour. Add 1/3 c. sugar, 1 tbsp. salt. Add 1/3 c. Crisco. Then make dough with yeast and water. Knead well to have fine texture. Let rise to double in bulk. Then shape in rolls. Let rise again to double in size. Bake about 20 minutes at 350°.

Scald 1/2 c. milk

Stir in: 1/2 c. sugar
1-1/2 tsp. salt
1/4 tsp. mace
1/4 c. butter

Cool to lukewarm.

Measure into warm bowl:

1/2 c. warm water (105° to 115°)

2 pkgs. yeast

Stir until dissolved.

Add lukewarm milk mixture to yeast mixture. Then add:

2 beaten eggs

1/4 tsp. lemon extract

2-1/4 c. unsifted flour

Beat until smooth.

Stir in another 2-1/4 c. unsifted flour to make a slightly stiff dough. Knead on floured board until smooth and elastic, about 8 minutes.

Place in greased bowl; grease dough. Cover. Let rise in warm place about 1 hour, until doubled.

Punch down.

Shape into small balls. Place on greased baking sheet, flatten slightly. Let rise 30 minutes until double again. Cut "M" on tops. Bake at 375° about 12 minutes. Brush with butter and cover to keep soft.

This is heresy, but these buns are delicious with confectioners sugar icing drizzled over.

FASTNACHTS (certain to bring good luck)

Mrs. John D. Suther
(Gladys)

1 cake yeast or 1 pkg. of dry yeast
1/2 c. shortening
1/2 c. sugar
1 egg
1 tsp. salt
1-1/2 c. milk, enough flour to make a soft dough

Scald milk, when cool, add yeast, egg and shortening. Add sugar, salt and flour sifted together. Work thoroughly until light and smooth. Put in warm place to rise until double in bulk, roll on lightly floured board, cut in strips. Strips may be tangled or twisted into various shapes. Let rise again. Fry in deep fat until golden brown and drain on paper towel.

FASTNACHTS Old German Custom

Mrs. Norman Talley
(Ruth)

4 c. flour
3/4 c. sweet milk
3 eggs
1/3 c. sugar
3 tbsp. lard
2 tsp. baking powder

Sift flour, baking powder, salt and sugar together. Then break in eggs. Mix in lard and milk. Roll a bit thicker than pie crust. Make squares. Cut strips about 1/2-inch wide lengthwise to within 3/4-inch edge of square.

To tangle, pick up dough by every other strip and give a slight twist. Fry in deep fat until brown. Drain and sprinkle with sugar. Can serve with syrup, molasses or preserves and coffee or eat so so.

1 cake yeast (1 pkg. of dry would be the same)
1/2 c. shortening
1/2 tsp. salt
1 egg
1-1/2 c. milk
1/2 c. sugar
Flour, sufficient to make soft dough

Scald the milk; when cool, add the yeast, shortening, sugar, egg, salt and flour, sifted together. Work thoroughly until light and smooth. Put in warm place to rise until double in bulk.

Roll out on lightly floured board. Cut in strips. Strips may be tangled or twisted into different shapes. Let rise again. Fry in deep fat until golden brown and drain on paper towels.

FASTNACHTS (for Shrove Tuesday)

Mrs. Glenn Petrea
(Lucille)

1 c. sour cream
2-1/4 c. milk
1 tsp. soda
1/2 tsp. cream of tartar
1 c. sugar
1 egg
7 to 8 c. flour

Beat egg. Add sour cream and 2 cups of the milk. To the other 1/4 cup of milk, add the soda and cream of tartar. Pour into egg mixture, add sugar and flour until dough can be handled with ease. Roll on floured board to 1/2-inch thickness. Cut in strips and make parallelograms or diamonds with small cuts in the center of each. Tangle as desired. Fry in hot oil until golden brown.

FASTNACHTS (Doughnuts - a Shrove Tuesday Tradition)

Mrs. Harry Cline
(Lillian)

1 pkg. active dry yeast
1/4 c. warm water
1 tsp. sugar
3 c. sifted flour
2 cups milk, scalded and cooled to lukewarm
3 eggs, well beaten
1/4 c. melted butter
1 c. sugar
1-1/2 tsp. salt
1/2 tsp. ground nutmeg
3-1/2 to 4 c. sifted flour

Soften yeast in warm water. Let stand 5-10 minutes. Add 1 teaspoon sugar and 3 cups sifted flour to the milk, stirring until smooth. Stir in the yeast. Cover; let rise in a warm place until doubled. Stir in eggs, butter, the remaining sugar, salt, nutmeg, and enough flour so that mixture can no longer be stirred with a spoon (a soft dough). Cover; let rise until doubled. Punch dough down and divide into two portions. On a floured surface, roll out each portion about 1/2-inch thick. Cut dough with a doughnut cutter. Cover dough and let rise in a warm place until doubled. Fry in deep fat heated to 370°. Fry 3-4 minutes or until lightly browned; turn doughnuts to brown evenly. Remove from fat; drain.

Yield: about 4 dozen doughnuts.

HUSH PUPPIES

Mrs. Jim Blackwelder
(Elena)

2 c. cornmeal
2 tbsp. flour
1/2 tsp. soda
1 tsp. baking powder
1 tsp. salt
1 c. buttermilk
1 egg
3 tbsp. onion
1/2 tsp. sugar

Mix dry ingredients, add remaining ingredients and mix. Drop by small spoonfuls into deep hot fat.

HUSH PUPPIES

Mrs. Fred Misenheimer
(Shirley)

Beat together: 3 c. cornmeal
2 tsp. baking powder
1-1/2 tsp. salt
1-1/2 c. milk
1/2 c. water

Blend in: 1 egg
1 onion, finely chopped, if desired

With hands, mold mixture into little oblong pieces
(about 1 tbsp. each) and fry in about 1" deep fat
until well browned (1-1/2 minutes on each side).
Drain on paper towel. Serve hot. Yield: about 2
dozen.

HUSH PUPPIES

Mrs. Sam Hudson
(Ola)

1/2 c. sifted flour
1-1/2 c. cornmeal
1 tbsp. sugar
1 beaten egg
2 tsp. baking powder
1/2 tsp. salt
3/4 c. sweet milk

Mix together. Fry in deep fat until brown.

HUSH PUPPIES

Mrs. H. E. Cline
(Lillian)

1-1/2 c. cornmeal
1/2 c. flour
1/4 c. chopped onion
2 tsp. baking powder
1 tsp. salt
3/4 c. milk
1 egg

Mix. Fry in vegetable oil, a few at a time until
golden brown. Drain on paper towel. Makes 3 dozen.

PUMPKIN BREAD

Mrs. Leon Ensley
(Ann)

3-1/2 c. flour
3-1/4 c. sugar
1-1/2 tsp. salt
2 tsp. soda
1-1/2 tsp. cinnamon
1 tsp. nutmeg
1/4 tsp. cloves
Put above into large mixing bowl.

Make hole in center and add:

4 eggs
1 c. cooking oil
2 c. pumpkin
1 tsp. vanilla

Mix well and add 1 cup nuts. Pour into 3 loaf pans, greased and floured. Bake at 325° for 1 hour.

HOMEMADE BISCUIT MIX

Mrs. Cecil Cline
(Ruth)

Biscuit Mix: 8 cups flour, self-rising
1-1/2 c. dry milk
1-1/2 c. shortening

Mix with about 2 cups of mix and 3/4 cup of water for biscuits. Bake.

SPOON BREAD

Mrs. H. E. Cline
(Lillian)

1 scant c. of cornmeal
3 c. milk, sweet
3 eggs, well-beaten
1 tsp. salt, level
3 tsp. baking powder, level
1/4 c. shortening or butter, melted

Stir cornmeal into 2 cups milk and let mixture come to boil, making a mush, stirring constantly. Add other cup of milk and 3 well-beaten eggs. Stir in melted butter, salt and baking powder. Bake in 350° oven for 40 minutes.

MOLASSES SKILLET BREAD

Mrs. Harold Faggart
(Helen)

1 pkg. dry yeast
1/4 c. warm water
2/3 c. milk, scalded
1 tsp. salt
1/4 c. butter or margarine
1/4 c. molasses
3-3/4 c. plain flour
1 egg, beaten
1 c. oatmeal, uncooked

Soften yeast in warm water. Pour scalded milk over sugar, salt, butter, and molasses and stir until dissolved. Cool to lukewarm. Stir in 1 cup flour and egg. Add yeast and oats. Stir in enough flour to make soft dough. Turn out on lightly floured board. Knead until smooth. Place in greased bowl. Let rise until double in size. Punch down. Cover. Let rise 10 minutes. Turn out on floured board. Round dough into ball. Place dough in buttered cast iron skillet. Brush lightly with melted butter. Cover; let rise in warm place until double in size - about 45 minutes. Bake in preheated 350° oven 30 minutes.

Glaze: 1/4 c. honey
1/4 c. butter or margarine

Beat together until smooth. Brush glaze over bread. Bake additional 5 minutes. Brush remaining glaze after removing bread from oven. Serve warm.

QUICK GINGERBREAD

Mrs. Marvin Petrea
(Caroline)

1/2 c. molasses
1/2 c. sugar
1 egg, well beaten
1-1/2 c. sifted flour
1/2 tsp. cinnamon
1 tsp. ginger
1 tsp. soda
1/4 tsp. salt
1/2 c. wesson oil
1/2 c. boiling water

Stir molasses and sugar into beaten egg. Beating well, sift flour, spices, soda, and salt together and mix into molasses mixture. Pour boiling water into wesson oil and add to other ingredients, mixing to a smooth batter. Bake in an oiled pan (8x8x2") at 350° for 30 to 35 minutes.

OLD FASHIONED GINGERBREAD

Mrs. J. Paul Cline
(Bessie)

1/2 c. sugar
1/2 c. butter
1 c. molasses
1/2 tsp. soda
1-1/2 tsp. ginger
1/2 tsp. cinnamon
1/2 c. sour milk
Nuts or raisins, if desired

Mix all ingredients together. Put into a large loaf pan. Bake for about an hour.

This recipe is at least one hundred years old.

CHICKEN DRESSING

Mrs. Sam Hudson
(Ola)

8 slices day old bread, toasted
1/4 lb. crackers
2 c. chicken, cut up
1/2 c. celery, cut fine
3 eggs, beaten
1/2 tsp. black pepper
4 c. hot chicken broth
Salt, if needed

Crumble bread and crackers, add hot broth, then all other ingredients, beaten eggs last. Bake at 375° until golden brown.

READY-TO-GO MEAT DRESSING

Mrs. Lewis Cress
(Jane)

Cook 1 cup diced onion in a cup of melted margarine until just tender. Meanwhile, blend 1/2 tsp. salt and 1/2 tsp. pepper and 1 tsp. poultry seasoning with 4 qt. cubed bread, firmly packed (1-1/2 lb. loaf). Now add the buttery onions and drippings and a qt. of diced celery. Mix well, then pour on 1-1/2 to 2 c. broth, milk or water. Toss lightly. Bake in a well greased baking dish. A layer of cooked chicken, turkey or pork chops may be used on bottom.

QUICK HOT ROLLS OR MUFFINS

Mrs. Carr Plott
(Mable)

1 c. self-rising flour
2 tbsp. mayonnaise
1/2 c. sweet milk

Place all ingredients in bowl - stir until all flour is taken up. Drop into greased or "Pam sprayed" muffin cups and bake at 425° until brown. Delicious.

ANGEL BISCUITS

Mrs. Carr &
(Mable)

1 pkg. dry active yeast
3 tbsp. warm water
5 c. all-purpose flour
5 tbsp. sugar
1 tbsp. baking powder
1-1/2 tsp. salt
1 tsp. soda
1 c. shortening
2 c. buttermilk

Dissolve yeast in warm water. Sift flour, sugar, baking powder, salt and soda together. Cut in shortening. Stir in yeast mixture and buttermilk. Roll out on floured board. Dough will be soft and sometimes sticky. Add enough flour to handle. Cut with biscuit cutter and brush tops with melted butter. Bake in 400° oven 10-20 minutes, or until golden brown. Yields: 4-6 dozen biscuits, depending on size. This dough will keep refrigerated for several days, but you must let biscuits rise before baking. They can be pre-baked, then refrigerate or freeze and finish up in a 400 or 450° oven just before serving.

YEAST ROLLS

Mrs. O. D. Helms
(Gladys)

1 c. yeast
1 c. sugar
1/4 c. salt
1 c. shortening
2 c. milk
3/4 gal. water
Flour

Put yeast to soak in lukewarm water. Then make up dough with other ingredients. Let set until it rises. Make out rolls. Let rise and bake until golden brown, brush with melted butter. Can be made into hamburger buns.

ICE BOX ROLLS

Mrs. Voight Eagle
(Katherine)

1 c. mashed potatoes
1 c. potato water
4 tbsp. shortening
1/4 c. warm water
3 tbsp. sugar
2 tsp. salt
1 pkg. yeast
Enough flour to make soft dough.

Mix salt, sugar and potato water together. Mix yeast in 1/4 c. warm water and add to mixture above, then add potatoes. Work together with flour until a soft but not sticky dough is formed. Grease. Set aside to rise. When double in bulk, mash down, cover and put in refrigerator. Make out rolls, when needed. Let rise and bake.

REFRIGERATOR ROLLS

Mrs. Otis Boger
(Pauline)

2 pkg. yeast
1/2 c. lukewarm water
1-1/2 c. milk
2 tsp. salt
1/2 c. sugar
1/4 c. shortening, melted
1 egg, slightly beaten
5-1/2 c. enriched sifted flour
Oil

Warm water to lukewarm and add yeast to soften. Scald milk and pour into mixing bowl with the sugar, salt, and shortening. Mix well. When the milk mixture has cooled to lukewarm, add 2 c. flour and beat well. Then add the softened yeast and the beaten egg and mix carefully. Add the remaining flour and mix until a soft dough forms. Turn out on a lightly floured board and knead until it becomes satiny in appearance. If the dough is to be refrigerated, oil a bowl, place dough in the bowl, and cover well with waxed paper and a towel. Before using, allow to come to room temperature. Shape into rolls and cover lightly with wax paper. Allow to double in volume. Preheat oven to 435°, bake 15-25 minutes, depending upon size and shape.

CORNMEAL MUFFINS

Mrs. Woodrow Krimminger
(Julia)

1 c. flour
1 c. cornmeal
4 tsp. baking powder
1-1/4 c. milk
1/4 c. shortening
Pinch of salt

Mix together and bake at 425° until golden brown.

NO-KNEADING BREAD ROLLS

Miss Thelma Walker

1 pkg. yeast
1/4 c. water
1/4 c. shortening
1-1/4 tsp. salt
2 tbsp. sugar
1 c. boiling water
1 egg, beaten
3-1/2 c. flour

Dissolve yeast in lukewarm water. Place shortening, salt and sugar in a separate bowl; add boiling water. When lukewarm, add yeast and beaten egg; mix well. Add flour to make a soft dough; beat well. Place dough in greased bowl, cover and chill 2 to 24 hours. Pinch off dough and fill greased muffin pans 1/3 full. Brush tops with melted shortening. Cover and let rise in a warm place until light, about 2 hours. Bake at 425° for 20 minutes. Makes 2 dozen.

MOLASSES OATMEAL BREAD

Mrs. Edwin Fisher
(Linda)

2 c. quick cooking oats
1/2 stick margarine
1/2 c. light molasses
1 tbsp. salt
1 c. warm water
2 pkgs. yeast
6-7 c. all-purpose flour

In a saucepan, bring 2 cups water to boil, gradually add oatmeal, cook 1 minute. Remove from heat. Add stick of margarine, molasses and salt. Cool to lukewarm.

In a large bowl, sprinkle yeast over 1 cup warm water. Add oatmeal mixture, gradually add flour and beat well. When batter is stiff, work in remaining flour with punch and turn method with wooden spoon. Then knead, carefully adding small amounts of flour until no longer sticky - dough will be smooth and velvety. Place dough in large oiled bowl. Set in warm place and cover with towel. After 20 minutes, punch and turn. Let rise until double. Divide into 3 loaves and let rise again. Bake for 45 minutes. Remove from pans and grease with margarine.

QUICK YEAST BISCUITS

Mrs. Nathan Miller
(Stella)

4 c. self-rising flour
1/4 c. sugar
1 pkg. yeast in 1/2 c. warm water
3/4 c. sweet milk

Into flour, mix sugar and cut in shortening. Mix in dissolved yeast and water. Add milk to make the right consistency to handle. Pour on floured board and knead until elastic and smooth. Bake biscuits as needed. Dough will keep in refrigerator for a week.

REFRIGERATOR BISCUITS

Miss Thelma Walker

5 c. sifted flour
1/4 c. sugar
3 tsp. baking powder
1 tsp. soda
1-1/2 tsp. salt
3/4 c. shortening
1 pkg. dry yeast
2 tbsp. lukewarm water
2 c. buttermilk

Dissolve yeast in lukewarm water and let stand 5-10 minutes. Sift dry ingredients together. Cut in shortening. Add 1 c. buttermilk to flour mixture and mix well. Add the yeast and remaining buttermilk and mix thoroughly. Knead on floured board. Store in airtight container in refrigerator. It will keep up to one week. Take out the amount needed, roll to 1/4" thickness, cut as for biscuits and dip in butter. Bake in 450° oven for 15 minutes. (Dough does not need to rise before baking.)

ANGEL BISCUITS

Miss Bonnie Barnhardt

5 c. self-rising flour
3 tbsp. sugar
3/4 c. shortening
1 envelope dry yeast
3 tbsp. warm water
2 c. buttermilk

Sift flour, add sugar and cut in shortening. The mix should look like coarse crumbs. Add yeast, dissolved in 3 tbsp. warm water, and buttermilk. Mix lightly, but thoroughly, and knead 5 minutes. Refrigerate in covered container. When ready to bake, cut and place on greased biscuit pan in 425° oven for 15 minutes. These biscuits may be baked 6-7 minutes, cooled and packaged for the freezer. Remove from freezer and brown when ready to serve. For a different biscuit, dip in melted margarine and poppy or sesame seeds before baking.

ZUCCHINI BREAD (A tea bread)

Mrs. Howard Starnes
(Betty)

1-1/2 c. nuts, chopped
1-1/2 c. raisins
3 c. plain flour
3 eggs
2 c. sugar
2 tsp. salt
2 tsp. baking powder
1/2 tsp. soda
1 tbsp. vanilla
2 tsp. cinnamon
2 tsp. nutmeg
1 c. oil
2 c. grated zucchini

Flour nuts and raisins, using a small part of the flour in the recipe. Beat eggs and sugar. Sift dry ingredients (rest of flour, salt, baking powder, soda, cinnamon, nutmeg) and divide into four parts. Add to egg and sugar mixture in the following way: 1 part flour and 1/2 c. oil; 1 part flour with zucchini; 1 part flour with oil, nuts and raisins; 1 part flour. Beat well. Divide batter and pour into two 5x9" loaf pans. Bake at 325° for 1 hour or until the loaves test done in your oven. Serve with butter or cream cheese. Can be frozen.

QUICK ROLLS

Mrs. Jay Cress
(Cora)

1 pkg. yeast
1/2 c. lukewarm water
1 c. buttermilk
3 tbsp. sugar
1-1/2 tsp. salt
3 tbsp. shortening
4 c. flour

Dissolve yeast in water, combine salt, sugar, milk, and shortening. Add yeast, then flour. Knead until smooth. Put in large bowl and let rise til double in bulk. Knead again and make into rolls. Let rise until double again. Bake in hot oven.

APPLESAUCE-RAISIN BREAD

Mrs. Earl Blackwelder
(Pat)

Sift together: 1-1/2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1-1/2 tsp. salt
1 tsp. cinnamon
3/4 tsp. nutmeg

Add: 2/3 c. brown sugar
2 eggs
1 c. thick applesauce

Beat well. Stir in: 1-1/2 c. oatmeal
1 c. raisins
1/2 c. chopped walnuts
1/2 c. melted shortening

Pour batter into greased loaf pan or into pound coffee cans to make dainty sandwiches. Bake at 350° for 1 hour. Remove. Cool. Store 2 days before slicing.

SCOTCH SHORTBREAD

Mrs. Horace Walker
(Irene)

3 c. flour
4 tbsp. (heaping) powdered sugar
Dash of salt
1/2 lb. soft butter

Mix thoroughly with hands the above ingredients. Roll to about 3/8" thickness on board dusted with powdered sugar. Cut in any desired shape, place on ungreased cookie sheet and bake at 275° for 1 hour, or until cookies are barely golden in color. When kept in a tight tin box, these will keep as long as you can keep your family away from them!

REFRIGERATOR BRAN MUFFINS

Mrs. R. D. Dellinger
(Thelma)

5 c. sifted flour
5 tsp. baking soda
2 tsp. salt
2 c. boiling water
2 c. all-bran
2 c. sugar
1 c. shortening
4 eggs, well beaten
1 qt. buttermilk
4 c. bran buds

Sift together first 3 ingredients. Pour boiling water over all bran; set aside. Cream together sugar and shortening in 6-quart bowl until light and fluffy. Add eggs; beat well. Blend in buttermilk, bran buds, and soaked all-bran. Add sifted dry ingredients; mix well. Blueberries, raisins, nuts or dates may be added to batter. Can be stored in refrigerator up to 6 weeks. When needed, fill greased muffin tins 2/3 full and bake at 400° for 20 minutes or until brown. Makes about 5 dozen. (I like them made with unbleached flour. For a crunch almond crust, grease pans, then coat with finely chopped almonds before adding batter.)

CINNAMON BUTTER (for toast)

Mrs. Lewis Cress
(Jane)

Mix 1 stick of butter with 1 cup brown sugar, 1/4 tsp. lemon juice, 1/4 tsp. lemon rind, 1/2 tsp. vanilla, 1/2 tsp. cinnamon, 1/4 cup of chopped nuts and a sprinkle of salt.

Pop the bread, generously spread, under the broiler. Cut bread in strips and serve. Yummy!

BLUEBERRY PANCAKES

Mrs. Frank Hutchinson
(Ruth)

2 c. flour
1/4 c. sugar
4 tsp. baking powder
1 tsp. salt
2 eggs, well beaten
1-1/2 c. milk
1/4 c. margarine, melted
2/3 c. bananas
1 tsp. vanilla
2 c. blueberries

Mix dry ingredients. Add milk, eggs, margarine, bananas, vanilla, and fold in blueberries. Bake on hot griddle or waffle iron. Makes 6-8 servings.

WAFFLES WITH DATES - A Treat! Mrs. Frank Hutchinson (Ruth)

2 c. flour
1/2 tsp. soda
3 tsp. baking powder
1/4 tsp. salt
1/4 c. sugar
1 tsp. nutmeg
1 c. finely chopped dates
1/2 c. finely chopped nuts, if desired
3 egg yolks
1-3/4 c. buttermilk
1/3 c. melted margarine
3 egg whites, stiffly beaten

Combine flour, baking soda, salt, sugar, nutmeg, dates and nuts. Beat egg yolks with buttermilk and margarine. Add liquid all at once to dry ingredients. Beat until smooth. Fold in beaten egg whites. Spoon batter onto heated waffle iron. Bake to desired doneness. Serve with margarine, heated maple syrup and sausages. Makes four 9" waffles.

PINEAPPLE-PECAN LOAF

Mrs. Gerald Cline
(Brenda)

1/2 c. brown sugar
1/4 c. Crisco
1 egg
2 c. flour
3/4 tsp. salt
1 tsp. baking soda
3 tbsp. water
1/3 c. frozen orange juice concentrate, thawed
1 small can crushed pineapple, do not drain
1 tsp. vanilla
1/2 c. chopped pecans

Cream sugar and Crisco. Add egg; beat until fluffy. Sift flour, salt and soda. Combine concentrate and water. Add alternately with dry ingredients to creamed mixture, stirring well. Add pineapple, vanilla and nuts. Pour into a greased loaf pan. Bake approx. 40-50 minutes at 350°. Remove from pan and cool. This makes a nice holiday sweet bread.

OLD-FASHIONED SOUTHERN DUMPLINGS

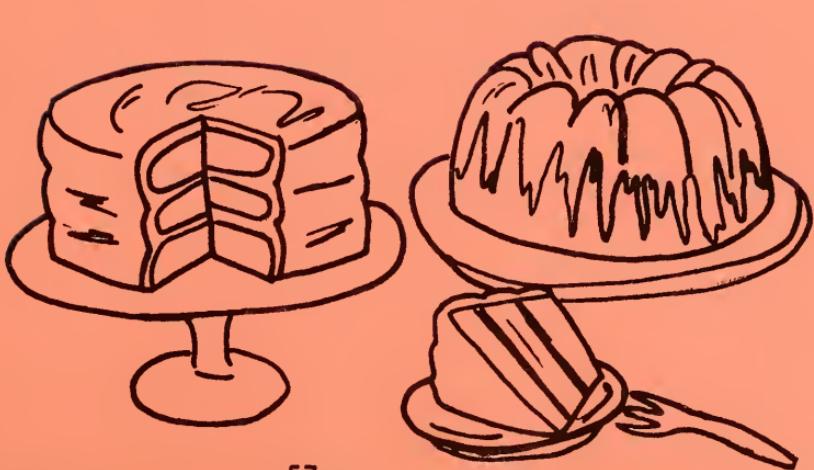
Mrs. H. E. Cline
(Lillian)

2 c. sifted flour
1-1/4 tsp. baking powder
3/4 tsp. salt
1 tsp. sugar
1 tbsp. shortening
2/3 c. milk

Sift dry ingredients. Cut in shortening. Add milk to make dough easy to handle. Turn out on well-floured board. Roll very thin. Cut into long 1" wide strips. Bring stew to boil. Tear strips in 2 to 2-1/2 inch pieces. Put in boiling stew. Cover closely, lower heat and cook 15-20 mins. Do not uncover during cooking.



C
a
k
e
s



BLUEBERRY DUMP CAKE

Mrs. Robert Blackwelder
(Cindy)

1 pt. blueberries, sweetened
1 small can crushed pineapple
1-1/2 sticks margarine, melted
1 box yellow cake mix
1/2 c. crushed nuts

Place berries in oblong greased baking dish, 6x11".
Cover with pineapple. Pour on dry cake mix and
scatter nuts on top. Melt butter and drizzle over
all. Bake for 1 hr. at 350°. Serve topped with
ice cream or whipped topping.

MISSISSIPPI MUD CAKE

Mrs. Glenn Peninger
(Annie)
Miss Carolyn Bost

2 sticks butter or margarine
1/2 c. cocoa
2 c. sugar
4 eggs, slightly beaten
1-1/2 c. all-purpose flour
Pinch salt
1-1/2 c. chopped nuts
1 tsp. vanilla extract
Miniature marshmallows
Chocolate frosting

Melt butter and cocoa together. Remove from heat
and stir in sugar and beaten eggs; mix well. Add
flour, salt, chopped nuts and vanilla; mix well.
Spoon batter into a greased 13x9x2-inch pan and
bake at 350° for 35-45 mins. Sprinkle marshmallows
on top of warm cake; cover with your favorite
chocolate frosting. Yield: 1 cake.

MISSISSIPPI FUDGE CAKE

Mrs. Ted Goins
(Frances)

2 sticks margarine
1/3 c. cocoa
4 eggs
1-1/2 c. flour
2 c. sugar
Dash salt
Chopped nuts

Melt margarine with cocoa. Beat eggs and add cooled cocoa mixture, add flour, sugar, salt, and nuts. Bake in 9x14-inch greased, floured pan at 350° for 30 mins. Spread over cake while hot: 1 bag miniature marshmallows. Mix on low heat and pour over top: 1 box powdered sugar
1/3 c. cocoa
1/2 stick margarine
1/2 c. milk

QUEEN ELIZABETH CAKE

Mrs. David Blackwelder
(Monty)

1 c. sugar
1/4 c. butter or margarine
1 egg
1 c. chopped dates
1/2 c. nuts
1-1/2 c. flour
1 tsp. vanilla

Chop dates and pour 1 c. boiling water with 1 tsp. soda over dates and let stand while creaming sugar, butter and eggs. Add all ingredients to mixture. Bake in 9x12" pan for 35 mins. at 350°.

Icing: 2 tbsp. butter, 5 tbsp. cream, 5 tbsp. brown sugar. Mix together and cook (boil) for 3 mins. Pour over cake.

FRESH APPLE CAKE

Mrs. Larry Cline
(Faye)

1-1/3 c. salad oil
2 c. sugar
2 eggs
1 tsp. salt
1 tsp. soda
2 tsp. baking powder
2-1/2 c. flour
1 c. chopped pecans
3 c. chopped raw apples (3 apples)
1 tsp. vanilla

Chop apples and set aside. Mix oil, sugar and eggs. Beat until creamy. Stir dry ingredients. Add small amount at a time. Fold in apples and nuts last. (This is a very stiff dough.) Bake in loaf pan (large) at 350° until done, about 45 mins.

CHOCOLATE POUND CAKE

Mrs. Frank Hutchinson
(Ruth)

2 sticks margarine or butter
1/2 c. shortening
3 c. sugar
1/2 c. cocoa
3 c. flour
1 tsp. baking powder
1 c. sweet milk
Pinch of salt (about 1/4 tsp.)
5 eggs
1 tsp. vanilla

Cream butter and shortening; add sugar and cream until light and fluffy. Add eggs, one at a time, mixing well after each addition. Add vanilla and salt. Sift together flour, baking powder and cocoa. Add alternately with milk, blend thoroughly. Turn into well-greased and floured loaf pan. Bake in 325° oven for 1 hour and 10 mins. or until tests done. Cool in pan 10 mins. and remove from pan.

PRUNE COFFEE CAKE

Mrs. J. C. Herring
(Mildred)

2 c. self-rising flour
2 c. sugar
2 tsp. allspice
1 tsp. cinnamon
1 tsp. nutmeg
3 eggs
1 c. salad oil
1 jar junior baby food prunes
1 c. chopped nuts

Combine dry ingredients. Cream sugar, add eggs, oil. Then dry mixture and nuts and prunes. Pour in greased and floured pan. Bake at 350° for 45 mins. to 1 hour in 9x13" oblong pan.

ROCK MOUNTAIN CAKE

Mrs. James Wilhoit
(Irene)

1/2 c. butter
1/2 c. Crisco
2 c. sugar
3 eggs
3 c. flour
1 tsp. soda
3 tbsp. cocoa
1/2 c. warm water
1 c. buttermilk
1 tsp. vanilla

Dissolve cocoa in warm water. Cream shortening and sugar, add eggs and beat. Add cocoa mixture, add dry ingredients, add buttermilk and vanilla. Grease and flour 3 9" pans and bake at 350° for 25-30 mins. When cool, frost.

Frosting: 1 c. butter (2 sticks); 2 c. sugar; 1 c. Pet Milk; 1 tsp. vanilla. Combine all ingredients except vanilla and cook over low heat for 1 hour, remove from heat, add vanilla and beat till thick.

CHERRY NUT CAKE

Mrs. James Wilhoit
(Irene)

1 can cherry pie filling
2 c. plain flour
1 c. sugar
1-1/2 tsp. soda
1 tsp. salt
2 eggs
2/3 c. oil
2 tsp. vanilla
1/2 c. walnuts, chopped

Put in mixing bowl and mix well and put in a 2x9x14" pan and bake at 350° for 35-40 mins. While cake is still warm, add the topping.

Topping: 1 c. sugar; 1/2 c. sour cream; 1/2 tsp. soda. Bring to a boil and boil 3 mins. and pour on cake. When cold, cut in squares.

STRAWBERRY POUND CAKE

Mrs. Troy Miller
(Dianne)

1 pkg. white cake mix
1 pkg. strawberry jello
3 tbsp. flour
*1 c. drained strawberries
1 c. oil
4 eggs

Mix dry ingredients together. Add all other ingredients and mix well. Pour into well greased and floured tube pan and bake at 325° for 1 hour or until done.

*For a more moist cake, do not drain berries and bake about 15 mins. longer.

SUN-DROP CAKE

Mrs. James Wilhoit
(Irene)

5 eggs
3 c. sugar
3 c. flour
2 sticks margarine
1/2 c. Crisco
1 tsp. vanilla flavoring
1 tsp. lemon flavoring
1 6-oz. Sun-Drop

Cream sugar, margarine and Crisco. Add flour and eggs, beat until blended. Add flavoring, add Sun-Drop last. Bake in tube pan at 325° for 1 hour and 15 mins.

Glaze: 2 c. confectioners sugar; 2-oz. Sun-Drop; 2 tbsp. margarine. Mix well and put on cake while cake is still warm.

FUDGE SAUCE or FROSTING

Mrs. Lewis Cress
(Jane)

This is simply lucious! Serve warm on ice cream or cake. You can store any leftover in the refrigerator, rewarm it for later use. Makes about 3 cups.

5 squares unsweetened chocolate (1-oz. ea.)
1/2 c. margarine or butter
3 c. unsifted confectioners sugar
1 14-1/2-oz. can evaporated milk
1 tsp. vanilla

Melt chocolate and butter - watch out for scorching. Mix in sugar alternately with the milk. Bring to a boil over medium heat, stirring constantly. Cook and stir for about 8 mins., or until thick and creamy. Take from heat and stir in vanilla.

Frosting: Cool two cups of the sauce to room temperature. Blend in 2 more cups confectioners sugar. This is enough to frost two layers. To really be lavish, use all three cups of sauce with additional sugar and frost - WOW!

ANGEL FOOD CAKE

Mrs. Brice Bost
(Jane)

12 egg whites
1 c. plain flour
1-1/2 c. sugar
3/4 tsp. cream of tartar
1/2 tsp. salt
1 tsp. vanilla

Sift together several times 1 c. flour and 1/2 c. sugar in a bowl. Sift 1 c. sugar in another bowl. Add salt to egg whites and start beating, then add cream of tartar and finish beating. Stir in sugar, then flour and vanilla. Bake in an ungreased tube pan for 1 hour and ten mins. at 350°. Let cool for a while before removing from pan.

ANGEL FOOD PARTY CAKE

Mrs. Thomas Krimminger
(Tee)

1/2 c. milk
2 beaten egg yolks
1/2 c. sugar
1 box lime jello (prepare as on box and let start to congeal)
1 pt. whipping cream or 1 container Cool-Whip
1 #303 can crushed pineapple with juice
1 large pkg. cream cheese
Large angel food cake

Mix well milk, eggs, cream cheese and sugar. Let come to boil, remove from heat. Beat well. Add pineapple. Let cool. Add Cool-Whip. Slice cake evenly in oblong pan. Add (1) cake, (2) mixture. Ending with gelatin mixture. Put in refrigerator.

FAVORITE WHITE CAKE

Mrs. H. E. Cline
(Lillian)

Cream: 1 c. Crisco
3 c. sugar
10 egg whites

4 c. sifted flour
3 tsp. baking powder
1-1/3 c. milk

Sift flour and baking powder 3 times. Add alternately with milk. Beat egg whites very stiff, but not dry. Fold into first mixture 2 tsp. vanilla. Bake 1 hour at 350°, then lower heat to 300° and bake 15 mins. longer. Let cool in pan.

NEVER FAIL POUND CAKE

Mrs. Foy Ritchie
(Betty)

Mrs. Fred Misenheimer
(Shirley)

Mrs. Earl Blackwelder
(Pat)

1 c. Crisco
2 c. sugar
5 eggs
3 c. flour
1 tsp. baking powder
1 tsp. salt
1 c. milk
1 tsp. vanilla flavoring
1 tsp. lemon flavoring

Cream together Crisco and sugar. Add eggs, don't over beat. Mix dry ingredients together. Mix alternately - milk and dry ingredients. Do not overbeat. Bake in tube pan at 350° for 1 hour.

HINT: If you take a cake out of the oven and it cools too long before you dump it, put back in oven on low for a few minutes and it will come right out.

POUND CAKE

Mrs. Herman Misenheimer
(Velma)

1/2 c. butter
1 c. Crisco
3 c. flour
1 tsp. baking powder
Dash of salt
Vanilla flavoring
2 c. sugar
1 c. milk
5 eggs

Mix Crisco, butter and sugar. Add 1/2 c. milk. Then alternately add flour and eggs. Then flavoring. Add the other 1/2 c. milk with baking powder and salt. Bake at 325° for 1 hour and 15 mins. Use lemon flavoring, if you like, or lemon and vanilla together.

EASY POUND CAKE

Mrs. Lex Culp
(Pansy)

2 c. sifted flour
1 c. Crisco
2 c. sugar
6 eggs
1/4 tsp. salt
1 tsp. vanilla

Put all ingredients in one bowl and mix well with spatula. Then beat 8 mins. at high speed. Bake in tube pan for 1 hour at 350°.

HINT: Do not over beat after adding baking powder - the beating action will kill its power.

POUND CAKE

Mrs. James Lentz
(Frances Ann)

3 sticks margarine
3 c. sugar
6 eggs
1 c. milk
3-1/2 c. flour
2 tsp. flavoring, your own choice
1/2 tsp. baking powder

Cream margarine and sugar together well. Then add eggs, two at a time and beat at least 2 mins. and continue until eggs are all added. Then add flour alternately with milk. Bake at 325° for about 1-1/2 hrs. To make a chocolate cake, just substitute 1/2 c. cocoa for 1/2 c. of flour.

PLAIN CAKE

Mrs. Welker Cline
(Bernice)

3 c. flour
2-1/2 c. sugar
3 sticks margarine
6 eggs
1 c. buttermilk
3 flavors: vanilla, butter, coconut
1 tsp. baking powder
Pinch of salt

Glaze: 1/2 box powdered sugar
1/2 stick margarine
3 tsp. milk
3 flavors: vanilla, butter, coconut
Put on cake while hot.

HINT: When using a ham can or any such item to bake a special cake, wrap can in heavy duty foil to keep cake from drying out before it is done.

POUND CAKE or LAYERS FOR CARAMEL CAKE

Mrs. Frank Moose
(Blanche)

2 c. sugar, white
5 eggs, separated
3 c. flour, sifted
2 tsp. baking powder
1 c. Spry or Crisco
1 c. sweet milk
2 tsp. vanilla

Separate eggs and beat whites; cream together shortening, sugar and add eggs, cream. Add flour and milk and vanilla. Makes 1 1-lb. cake or 5-9" layers.

Filling: 1 bag light brown sugar; 1 c. white sugar; 1-1/8 c. sweet milk; 2 tbsp. shortening; 2 tbsp. butter or margarine; 2 tsp. vanilla. Combine and place over heat, stirring, until it begins to boil, wipe granules off top of pan, lower heat and cook without stirring until small amount forms soft ball in water. Remove from heat and add vanilla, and let cool without stirring until cool (or you can hold hand on bottom of pan). Beat well, if it starts to harden too fast, add milk. Enough for 5 layers.

POUND CAKE

Mrs. Sam Hudson
(Ola)

1-1/2 c. Crisco
3 c. sugar
5 eggs, add one at a time
3 c. flour
1/2 tsp. salt
1 c. milk
1 tsp. vanilla
1 tsp. lemon

Cream Crisco and sugar, add eggs one at a time, beat well after each addition. Add flour and salt with milk alternately, beginning and ending with flour. Beat well after each addition. Add flavoring and bake for 1-1/2 hrs. at 325°, or until cake tests done.

POUND CAKE

Mrs. Leon Ensley
(Ann)

1-1/2 c. shortening (Crisco) or part butter and
Crisco
3 c. sugar
3-1/2 c. flour (sift 3 times, measure after sifting)
6 eggs
1 c. sweet milk
1 tsp. lemon flavoring
1 tsp. salt (sift with flour)

Put all ingredients in bowl and mix approximately 10 to 12 mins., or until batter begins to look light. Grease pan well with melted butter and flour. Bake at 250° for 30 mins., then turn to 300 for one hour or until done. It takes 1-1/2 hrs to be sure this cake is done. When cake is done, turn out, leave pan over cake for at least an hour or until cold.

HOLIDAY POUND CAKE

Mrs. Glenn Peninger
(Annie)

3 c. sugar
1/2 lb. margarine or
Crisco
6 eggs
1 c. sour cream
3 c. flour
1/2 tsp. salt
1/4 tsp. soda
1/2 c. Apricot Brandy
1/2 tsp. rum flavoring
1 tsp. orange flavoring
1/4 tsp. almond flavoring
1 tsp. vanilla flavoring
1/2 tsp. lemon flavoring

Mrs. Woodrow Krimminger
(Julia)

Beat eggs and whites separately. Bake at 325° for 1 hour.

POUND CAKE

Mrs. Kenneth Sherwood
(Mildred)

2 sticks margarine (very soft)
1/2 c. Spry
3 c. sugar
5 eggs
3-1/3 c. Swansdown Cake flour
1/2 tsp. baking powder
1/2 tsp. salt
1 tsp. lemon flavoring
2 tsp. vanilla flavoring
1 c. milk

Cream butter, sugar and shortening well. Add one egg at a time and approximately 3 tbsp. flour and a little milk beating constantly until eggs, flour and milk are all used, leaving a little flour to be added after adding flavoring. Now add flavoring and then last dab of flour. Grease pan and flour it good. Bake at 350° for one hour. Better check at about 50 mins. (we use a broom straw). Your oven may be hotter than ours, or cooler. Baking time could vary a few minutes. (We put margarine out in a saucer usually the night before so it will be soft.)

Filling: 1/2 stick margarine, 4 tbsp. melted. Add little confectioners sugar and small can of milk, beating constantly until you have enough to cover cake (this usually takes about a box of sugar). Add any coloring desired.

HINT: Pan coating to be used for cakes or any time you need any type of greased and floured pan - 1/4 c. Crisco, cream then add 1/4 c. plain flour plus 2 tbsp., then add 1/4 c. salad oil. This can be kept at room temperature for months. (A nice little gift at Christmas or any time you need just a small gift or remembrance.)

POUND CAKE

Mrs. Horace Walker
(Irene)

1 c. Crisco
1 stick butter or margarine
2-3/4 c. sugar
5 eggs
1/2 tsp. salt
1/2 tsp. baking powder
3-1/4 c. plain flour
1 c. milk
3 tsp. flavoring (your choice of flavor)

Mix as given. Add milk and flour. Begin with flour and end with flour. Bake at 325° for 1 hr. and 15 mins. to 1 hr. and 30 mins.

Frosting: 1 stick margarine, 1 box powdered sugar, 1 small can of milk, 1 tsp. vanilla, lemon, almond, or orange flavoring.

GLORIA'S POUND CAKE

Mrs. James Lentz
(Frances Ann)

2 sticks butter (do not substitute)
3 c. sugar
1/2 pt. whipping cream (do not beat)
3 c. cake flour (I have used regular flour.)
6 eggs

Cream butter and sugar well. Add eggs and beat after each, add flour and cream. Can add flavoring if you like. Cake has a very good flavor without. Bake at 325° for 1 hr. 10 mins. This is an easy cake and a very moist cake.

GOLD CAKE

Mrs. Cecil Cline
(Ruth)

1 c. sugar
1/2 c. butter or margarine
8 egg yolks
1/2 c. sweet milk
1-1/2 c. flour
2 tsp. baking powder

Cream together sugar and butter. Add egg yolks, which have been beaten well, stirring together thoroughly. Add milk alternately with flour, which has baking powder sifted into it. Stir thoroughly and put in tube cake pan. Bake in moderate oven until toothpick comes out clean.

This recipe was a favorite of the late Mrs. J. A. "Mary" Cline.

SILVER AND GOLD CAKES

Mrs. H. E. Cline
(Lillian)

Silver:

1/2 c. Crisco) Cream
2 c. sugar)
8 egg whites, beat til stiff
2-1/2 c. flour
1 tsp. baking powder
1/2 c. milk
Vanilla
Almond
Dash of salt

Gold:

1 c. Crisco) Cream
2 c. sugar)
8 egg yolks
1 c. milk
3-1/2 c. flour
2 tsp. baking powder
1 tsp. vanilla, lemon
Dash of salt

Mix as any standard cake. Bake in angel food pans, at 325° for 1-1/4 hrs. Both can be baked at same time.

SUN-DROP CAKE

Mrs. John H. Cline
(Myrtle)

3 c. sugar
1/2 c. shortening
5 eggs
1 tsp. lemon extract
2 sticks margarine
3 c. plain flour
1 tsp. vanilla
6 oz. Sun-Drop

Cream sugar, margarine, and shortening. Add flour, eggs and beat until blended. Add vanilla and lemon flavoring. Add Sun-Drop last. Bake in tube pan for 1 hr. 15 mins. at 325°.

7-UP CAKE

Mrs. Jesse Ritchie
(Maggie)

2 sticks butter or margarine
1/2 c. Crisco
3 c. sugar
5 eggs
3 c. plain sifted flour
1 tsp. vanilla
1 tsp. lemon
1 small bottle of 7-Up

Cream butter, Crisco and eggs and sugar, add flour and 7-Up alternately, add flavoring last. Bake at 325° for 1 hr. 10 mins.

HAWAIIAN WEDDING CAKE

Mrs. Joe Cress
(Geraldine)

1 c. shortening
2 c. sugar
1 c. milk
2 tsp. vanilla
5 eggs
1 can Angel Flake Coconut
1 small can pineapple, drained
1 lb. graham crackers, crushed
1 c. chopped nuts

Blend shortening, sugar and eggs. Beat until fluffy. Add remaining ingredients. Bake in a greased and floured tube pan for 55 mins. at 375°. Remove from pan and cool and frost with this icing:

Hawaiian Cream Frosting: 1/2 pt. whipping cream, whipped; 1 small can crushed pineapple, drained; 1/2 c. chopped nuts; 1 small bottle maraschino cherries, chopped and drained. Mix all ingredients together and frost cake.

1-2-3-4 CAKE

Mrs. Sam Hudson
(Ola)

1 c. butter
2 c. sugar
3 c. flour
4 eggs
1 c. sweet milk
2 tsp. baking powder
Vanilla flavoring
Pinch of salt

Cream butter and sugar together, add well beaten egg yolks. Sift flour, baking powder and salt together. Add one cup of flour to the batter and mix well. Add the milk. Then the rest of the flour mixture and mix well. Lastly, fold in the well beaten egg whites. Bake in a greased and floured tube pan for 1-1/2 hrs. at 350°.

5-FLAVORING POUND CAKE

Mrs. Frank Moose
(Blanche)

1 stick margarine
1 c. Crisco
3 c. sugar
5 eggs
3 c. plain flour
1/2 tsp. baking powder
1/4 tsp. salt
1 c. sweet milk
1 tsp. vanilla flavoring
1 tsp. lemon flavoring
1 tsp. almond flavoring
1 tsp. orange flavoring

Sift flour, salt and baking powder together. Cream margarine, Crisco and sugar well, add eggs, one at a time, gradually add milk and flour. Then flavorings. Bake in large loaf pan for 1 hr. 15 mins. at 350°.

5-FLAVOR CAKE

Mrs. Kenneth Sherwood
(Mildred)

2 sticks butter or margarine
1/2 c. vegetable shortening
3 c. sugar
5 eggs, well-beaten
3 c. all-purpose flour or cake flour
1/2 tsp. baking powder
1 c. milk
1 tsp. coconut extract
1 tsp. rum extract
1 tsp. butter extract
1 tsp. lemon extract
1 tsp. vanilla extract
Glaze

Cream butter, shortening and sugar until light and fluffy. Add eggs, which have been beaten until lemon colored. Combine flour and baking powder and add to creamed mixture alternately with milk. Stir in flavorings. Spoon mixture into greased 10" tube pan and bake at 325° for about 1-1/2 hrs., or until done. Add glaze, if desired or cool in pan about 10 mins. before turning out on rack to cool.

GLAZE FOR 5-FLAVOR CAKE

Mrs. Kenneth Sherwood
(Mildred)

1/2 c. sugar

1/4 c. water

1/2 tsp. each coconut extract, rum, butter, lemon, vanilla and almond.

Combine ingredients in heavy saucepan. Bring to boil and stir until sugar is melted; then pour over hot cake in pan. Let set in pan until cake is cool.

SOLID COCONUT CAKE

Mrs. Cecil Cline
(Ruth)

1 good-sized fresh coconut

1 c. butter

3 c. sugar

1 c. milk

4-1/2 c. flour

4 eggs

1 tsp. baking powder

Cream butter, sugar, add eggs, one at a time, beating well. Add flour and baking powder and milk slowly. Beating well, last add the whole coconut, finely grated. Bake in well-greased tube cake pan at 350° for 1-1/2 hrs. or until toothpick comes out clean.

This recipe is over 100 years old and was given to me by my mother, the late Mrs. J. A. "Mary" Cline.

CHERRY POUND CAKE

Mrs. J. Paul Cline
(Bessie)
Mrs. Earl Blackwelder
(Pat)

1-1/2 c. shortening (or 1 c. shortening and 1 stick margarine)
3 c. sugar
1/2 tsp. almond flavoring
3-3/4 c. sifted all-purpose flour
1/2 of 10-oz. jar of maraschino cherries, chopped
6 eggs
1/2 tsp. vanilla flavoring
3/4 c. milk

Cream together shortening and sugar, add eggs, one at a time. Add vanilla and almond flavorings. Add flour to creamed mixture alternately with milk, beating well after each addition. Pour into greased and floured tube pan. Do not preheat oven. Bake in gas oven at 275° for 2 hrs., 350° for 2 hrs. in electric oven.

Cherry Icing:

3 oz. cream cheese
2 c. confectioners sugar
1/2 jar cherries, chopped
1 tsp. vanilla or almond flavoring
1/2 stick margarine
1/2 c. coconut
1/2 c. chopped nuts

Cream together cream cheese, margarine and sugar. Add coconut, cherries, nuts, and flavoring. Spread on cake while warm.

RED VELVET POUND CAKE

Mrs. Buck Waddell
(Margie)

5 eggs
1-1/2 c. Crisco
3 c. plain flour (sifted twice)
3 c. sugar
1/2 tsp. salt
1 bottle red cake coloring
1 tsp. mello-fruity flavoring or 1/4 tsp. of 4
flavorings
1 c. milk

Cream eggs, Crisco, sugar. Add flavoring and
coloring. Add salt to flour. Alternately add
milk and flour.

Red Velvet Frosting:

Step 1 - Take 2 tbsp. cornstarch and 1 c. water.
Cook until thick. Cool and add to Step 2. Beat
til like whipped cream.

Step 2 - Cream 1/2 lb. butter. Add 1 tsp. vanilla
and 1 c. sugar. Mix until real fluffy. Add to
Step 1.

CLAREMONT RED VELVET POUND CAKE

Miss Anne Cline

3 c. sugar
1-1/2 c. Crisco
7 eggs
1/4 tsp. salt
3 c. plain flour
2 tsp. vanilla
1 oz. bottle red coloring
1 c. milk

Mix Crisco and sugar. Add 1 egg at a time. Add
flour and milk alternately. Bake 1-1/2 hrs. at
325°. Let stand in pan 10 mins.

Icing: 1 lb. powdered sugar, 3 oz. cream cheese,
1 stick butter, 3 tbsp. milk.

RED VELVET POUND CAKE

Mrs. Gerald Cline
(Brenda)

1/2 c. Crisco
2 sticks margarine
3 c. sugar
5 eggs
1 c. milk
1 tsp. vanilla
3 c. cake flour
1/4 tsp. baking powder
Pinch of salt
1/2 oz. red food coloring

Cream Crisco, margarine and sugar. Add eggs, one at a time. Add vanilla and red color. Sift flour, baking powder and salt. Add alternately with milk. Beat until smooth. Bake in tube pan at 325° for approximately 1-1/2 hrs.

Icing: 1 8-oz. pkg. cream cheese, 1 box confectioners sugar. Blend softened cream cheese and add confectioners sugar. Spread on cooled cake.

BUTTERMILK POUND CAKE

Mrs. B. G. Moore
(Esther)

1 c. butter
2-2/3 c. sugar
4 large eggs
3 c. flour
1/4 tsp. baking powder
1/4 tsp. soda
1/4 tsp. salt
1 c. buttermilk
Flavoring to taste

Cream butter and sugar. Add eggs, one at a time. Add flavoring. Then add dry ingredients (which have been sifted together) and buttermilk alternately. Pour in tube pan. Bake at 350° for 1 hr.

BUTTERMILK CAKE

Mrs. H. E. Cline
(Lillian)

3 c. sugar
1 c. Crisco
1 c. eggs (4 or 5)
1 c. buttermilk
1-1/2 tsp. soda
1/2 tsp. salt
3 c. flour
1 tsp. butter flavoring
1 tsp. each lemon and vanilla

Cream sugar and Crisco. Add eggs, milk and dry ingredients, and flavoring. Mix well, but do not overbeat. Grease bottom of angel food pan, pour in, bake at 325° for 1-1/2 hrs. Freezes well.

PUMPKIN CAKE

Mrs. George Suther
(Frances)

4 eggs
2 c. cooked pumpkin
2 c. plain flour
2 c. sugar
1 c. Wesson Oil
2 tsp. cinnamon
2 tsp. soda
1/2 tsp. salt

Combine eggs, sugar, Wesson Oil. Then add flour, cinnamon, soda, salt and pumpkin. Bake in tube pan at 350° for 1 hr. 30 mins.

PUMPKIN CAKE

Mrs. Sam Hudson
(Ola)

1 c. Wesson Oil
2 c. sugar
4 eggs
2 c. cooked pumpkin
2 c. flour
2 tsp. baking powder
2 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
1 tsp. cinnamon
1/2 tsp. allspice

Mix oil, sugar and eggs together, then add pumpkin. Sift dry ingredients together and add to first mixture. Add vanilla. Bake at 350° for 50-60 mins.

Icing: 1 stick margarine, 2 3-oz. cream cheese, 1 box confectioners sugar, 1 tsp. vanilla. Cream butter and cream cheese together. Add sugar, then vanilla. Let cake cool before icing.

PUMPKIN CAKE

Mrs. Frank Hutchinson
(Ruth)

2-1/2 c. sugar
1-1/4 c. salad oil
4 eggs
2 c. pumpkin
1 tsp. cinnamon
1 tsp. allspice
1 tsp. baking powder
1/2 tsp. salt
2 c. self-rising flour
1 tsp. vanilla
1 c. chopped nuts, optional

Beat sugar and salad oil. Add eggs, one at a time, beating well after each. Add pumpkin. Mix together spices, baking powder and salt. Add to batter with flour. Mix well. Add vanilla and nuts. Bake 1 hr. at 350° or until done in 10" pan. Allow cake to cool a few minutes and turn out of pan. Butter Sauce Topping may be used to cover cake.

BUTTER SAUCE FROSTING FOR PUMPKIN CAKE

Mrs. Frank Hutchinson
(Ruth)

1/3 c. sugar, 1 tbsp. cornstarch, 1/4 c. buttermilk,
1/4 c. margarine, 1 tsp. vanilla. Combine ingredients in saucepan. Bring to a boil and boil for 1 min., stirring constantly. Cool a little and brush cake with a pastry brush using the sauce to cover cake.

BLACK FRUIT CAKE

Mrs. Otis Boger
(Pauline)

1 c. butter
2 c. sugar
1 c. molasses or fruit juice
1-3/4 c. sour milk with
 1 heaping tsp. soda
6 eggs
5 c. flour
1 lb. currants
1 lb. raisins
1/4 lb. citron
2 c. nuts

May add more fruits and preserves, peaches or pears or figs. Can add figs or dates.

1 tsp. each of cloves, cinnamon and nutmeg

This cake recipe is over 100 years old. It was one of my Grandmother Whitley's recipes. It has been passed down through 4 generations. I remember it with black walnuts because that is what they had back then.

FRUIT CAKE

Mrs. Jim Blackwelder
(Elena)

1/2 lb. candied cherries
1/2 lb. candied pineapple
1 lb. pitted dates
1 lb. flake coconut
1 lb. nuts
2 cans sweetened condensed milk

Mix chopped cherries, pineapple, dates and nut meats. Mix all well, then add coconut, mix again, then add milk and mix until milk is all gone. Pack in greased stemmed cake pan. Bake at 275° for 2 hrs.

BEST FRUIT CAKE

Mrs. Glenn Petrea
(Lucille)

1 c. butter
1 tsp. baking powder
1 c. sugar
1 tsp. salt
2-1/2 c. flour
1 tsp. cinnamon
1 tsp. each nutmeg, allspice, cloves
3/4 c. orange juice
1 pkg. dates
1/2 lb. English walnuts
1/2 lb. pecans
1/2 lb. candied cherries
1/2 lb. candied pineapple
1/4 lb. citron
1/4 lb. orange and 1/4 lb. lemon peel
1 lb. raisins
1 small glass of jelly
5 eggs

Dredge fruits with 1/2 c. flour. Cream butter, sugar and eggs, mix well. Add dry ingredients with orange juice and jelly. Mix in fruit. Bake 4 hrs. at 325° (or steam 2 hrs. and bake 2 hrs. for a more moist cake).

BROWN SUGAR POUND CAKE

Mrs. H. E. Cline
(Lillian)

Sift together:

1/2 tsp. salt
3 c. flour
1/2 tsp. baking powder

Cream:

3 sticks margarine
1 lb. brown sugar
5 eggs, add 1 at a time and beat well
1 c. milk
1 tsp. vanilla

Add dry ingredients alternately with milk. Bake in greased and floured tube pan for 1-1/2 hrs. at 325°.

PINEAPPLE POUND CAKE

Mrs. Vyron Petrea
(Hattie)

1 c. Crisco
1 stick margarine
2-3/4 c. sugar
5 large eggs
1 tsp. baking powder
3 c. sifted flour
1 tsp. vanilla
1 tsp. lemon flavoring
1/4 c. milk
3/4 c. undrained crushed pineapple

Cream shortening, butter and sugar well. Add eggs. Sift flour with baking powder, add to creamed mixture alternately with milk. Add vanilla and crushed pineapple and juice. Blend in. Pour batter into well greased 10" tube pan. Bake 1-1/4 hrs. at 350°.

APRICOT BRANDY POUND CAKE

Mrs. Leroy Cline
(Romania)

2 sticks margarine
3 c. flour
3 c. sugar
6 eggs
1/2 tsp. salt
1/4 tsp. soda
1 c. sour cream
1/2 tsp. lemon extract
1 tsp. orange extract
1/4 tsp. almond extract
1/2 tsp. rum extract
1 tsp. vanilla extract
1/2 c. apricot brandy

Cream margarine and sugar. Add eggs, one at a time. Sift dry ingredients and add to creamed mixture. Combine sour cream with extracts and brandy, add to batter. Mix well. Bake in well greased and floured tube or Bundt pan at 325° for 70 mins. Let cool for 10-15 mins. before removing from pan.

ORANGE POUND CAKE

Mrs. Gene Miller
(Brenda)

1 c. milk
2 sticks butter
1/2 c. Crisco
3 c. sugar
3-1/4 c. flour
5 eggs
1/2 tsp. salt
1 tsp. vanilla
1 tsp. grated orange rind
1/2 tsp. baking powder

Cream shortening and sugar, add eggs, one at a time. Add milk and flour alternately. Add remaining ingredients. Bake in tube pan at 315° for 1 hr. 15 mins. Remove from pan and while cake is still warm, brush on cake a mixture of: 1-1/2 c. powdered sugar, Juice and grated rind of 1 lemon, 1/4 c. fresh orange juice.

ORANGE NUT CAKE

Mrs. O. D. Helms
(Gladys)

2 sticks butter
2 c. sugar
4 eggs
3-1/2 c. flour
1/2 c. buttermilk
1 tsp. soda, dissolved in milk
1 lb. candy orange slices, diced
1 c. chopped pecans
1 8-oz. pkg. dates, diced
1 can flaked coconut

Cream sugar and butter, add eggs, one at a time. Beat in flour and milk. Add remaining ingredients. Bake in tube pan for 3-1/2 hrs. at 250°. Remove from oven, let cool slightly and pour mixture of 1 c. orange juice and 2 c. powdered sugar over cake, while still in pan. Let stand overnight before removing from pan.

APPLE DAPPLE CAKE

Mrs. George Suther
(Frances)

1 c. Wesson Oil
2 c. sugar
3 eggs
1 tsp. vanilla
3 c. plain flour
1 tsp. salt
1 tsp. soda
3 c. diced apples
1 c. raisins
1 c. nuts
1 c. coconut

Mix sugar and oil, then add eggs. Mix together flour, salt, soda and add to sugar mixture. Add apples, raisins, nuts and coconut and vanilla. Bake at 375° for 1 hr. 15 mins. in tube pan. Glaze: 1 c. brown sugar, 1 tbsp. butter, 1 tbsp. milk. Pour over cake while warm.

APPLE NUT CAKE

Mrs. Marvin Bost
(Jane)

1-1/2 c. cooking oil
3 eggs
2 c. sugar
2 tsp. vanilla
3 c. diced raw apples
3 c. flour
1 tsp. salt
1 c. chopped nuts
1 tsp. soda

Cream the above and bake for 1 hr. in 350° oven.

Topping: 1 stick butter or margarine, 1/4 c. milk, 1 c. brown sugar. Cook 2-1/2 mins., pour over cake when done.

125-YEAR OLD BLACK WALNUT POUND CAKE

Mrs. Robert Blackwelder
(Cindy)

1/2 lb. butter
1/2 c. Crisco
5 eggs
3 c. plain flour
3 c. sugar
1 tsp. vanilla
1 tsp. baking powder
1/2 tsp. black walnut flavoring
1 c. evaporated milk
1 c. chopped walnuts

Cream margarine, and shortening. Add sugar and beat until light and fluffy. Add eggs, one at a time, beating well. Add flavoring and beat well. Mix 1/4 c. of flour and nuts, sift remaining flour with baking powder and add alternately with milk, starting and ending with flour. Fold in floured nuts. Do not beat. Bake in greased and floured tube pan for 1 hr. 20 mins. or until done in 325° oven.

PISTACHIO CAKE

Mrs. Ray Safrit
(Phyllis)

1 pkg. Duncan Hines White Cake Mix
2 pkg. Pistachio Instant Pudding Mix
Mix together and add:
1/2 c. milk
1/2 c. Wesson Oil
1/2 c. water
5 eggs

Pour into either a Bundt or pound cake pan and
bake for 1 hr. at 325°. Do not open oven door
wide while baking.

Pistachio Filling: 1 pkg. Pistachio Pudding Mix,
1/2 c. milk. Mix together, then add 1 small
container of cool-whip.

BUTTERNUT POUND CAKE

Mrs. John H. Cline
(Myrtle)

1-1/2 c. Crisco
3-1/2 c. plain flour
3 c. sugar
3/4 c. sweet milk
6 eggs
1/4 tsp. salt
3 tbsp. butternut flavoring

Cream Crisco and sugar, add eggs, one at a time,
add flavoring, mix with milk and flour and milk
alternately. Bake for approximately 1 hr. at
325°.

Filling: 3 oz. cream cheese
1/2 stick margarine
2 c. powdered sugar
1/2 c. coconut
1/2 c. pecans
1 tbsp. butternut flavoring
Cream together and spread over cake.

CARAMEL NUT POUND CAKE

Mrs. Norman Talley
(Ruth)

1 c. butter
1/2 c. shortening
1 lb. box brown sugar
1 c. white sugar
5 eggs
1/2 tsp. baking powder
1/2 tsp. salt
3 c. plain flour
1 c. milk
1 tbsp. vanilla
1 c. chopped nuts

Bake in tube pan at 325° for 1-1/2 hrs.

DATE NUT CAKE

Mrs. Webster Medlin
(Frances)

6 whole eggs
1-1/2 c. sugar
3/4 c. Wesson Oil
1-1/2 lb. pitted dates
1-1/2 tsp. salt
1-1/2 c. sifted self-rising flour
6 c. pecan halves

Mix a small amount of flour on whole dates - put aside for later. Mix with spoon as making regular cake then add dates and nuts. Put cake in oven and start at 200°, and slowly work up to 300°. Bake in bundt pound cake pan for 2 hrs. 15 mins. Be sure you do not have oven too hot. This takes the place of a fruit cake at Christmas.

BLACK WALNUT CAKE

Mrs. John A. Walker
(Sarah)

3 sticks margarine
3 c. sugar
6 eggs
3 c. sifted plain flour
1 tsp. baking powder
1 c. sweet milk
1/2 tsp. vanilla or 1/2 tsp. black walnut flavoring
1 c. ground or chopped black walnuts

Cream shortening and sugar until smooth. Add eggs, one at a time, beating after each. Sift flour with baking powder. Add alternately with milk to batter. Add vanilla and black walnut flavorings. Bake in a 12" greased and floured tube pan in a 325° oven for about 1-1/2 hours or until done.

Caramel Nut Frosting:

2 c. brown sugar
5 tbsp. cream or milk
1/2 c. margarine
1/2 tsp. baking powder
1/2 tsp. vanilla
1/2 c. black walnuts

Combine sugar, cream and margarine. Bring mixture slowly to a boil and boil for 2 mins. Remove from heat and add baking powder, vanilla and black walnuts. Beat until smooth and creamy. Ice top and sides of cake.

HINT: When measuring Crisco or any shortening of this type, place in measuring cup with water. For example, if you need 1/2 c. Crisco, fill cup to 1/2 measure, then add Crisco until you have 1 c., pour off water and you have exactly 1/2 c. Crisco.

DATE NUT CAKE

Mrs. Buck Waddell
(Margie)

6 eggs
1 stick butter
1-1/2 c. sugar
2 tsp. baking powder
1 tsp. salt
1 tsp. vanilla
2 tbsp. cold water
Juice of 1 large lemon
1-1/2 lbs. pecan meats
1-1/2 lbs. English walnuts
1 lb. candied pineapple
1/2 lb. candied cherries
1 lb. dates
2-1/2 c. flour

Take 1/2 c. flour and mix with fruit to keep fruit from sticking together. Bake at 250° for 2 hrs. Set pan of water in oven beside cake.

BANANA NUT POUND CAKE

Mrs. Jesse Ritchie
(Maggie)

1-1/2 c. salad oil
2-1/2 c. sugar
3 well beaten eggs
3 c. flour
1 tsp. soda
3/4 tsp. salt
1/2 c. buttermilk
1/2 c. real ripe bananas, mashed
1 c. pecans, chopped
1 c. coconut
1 tbsp. vanilla

Cream eggs and sugar, add flour, buttermilk and other ingredients, alternately with oil. Bake for 1 hr. 20 mins. at 325°.

BANANA POUND CAKE

Mrs. Lloyd Nesbit
(Helen)

1 c. soft shortening (Crisco)

1 stick margarine

3 c. sugar

Cream together and add:

5 eggs, mix well

3 c. plain flour

1 tsp. baking powder

Pinch salt

3 ripe bananas

3 tbsp. milk

2 tsp. vanilla

Mix 3 last ingredients, beat well and add to other mixture. Pour into greased and floured pan. Bake at 325° for 1 hr. 15 mins. to 1 hr. 30 mins. You can use either a tube or bundt pan.

Glaze: 1/2 c. margarine or butter, 1 lb. powdered sugar, 1/4 c. cream or canned milk, 1 tsp. vanilla.

BANANA CAKE

Mrs. A. B. Brawley
(Martha)

1 c. Crisco

4 eggs

4 tsp. butter or sour milk

2-1/2 c. flour

1 tsp. soda

2 c. sugar

4 medium mashed bananas

1 tsp. vanilla

1 c. chopped nuts, optional

Sift flour and soda together. Cream sugar and shortening. Add eggs, one at a time. Alternate flour and bananas. Add vanilla, also nuts, if you use them. Bake in tube pan at 350° for 1 hr.

STRAWBERRY POUND CAKE

Mrs. Bobby Helms
(Betty)

1 pkg. white cake mix
1 pkg. strawberry jello
3/4 c. Wesson Oil
1/4 c. water
3 tbsp. flour
4 eggs
3/4 c. strawberries

Mix all ingredients together. Bake 1 hr. in loaf pan at 300°.

Icing: 1 stick margarine, 1 box powdered sugar, 1/4 c. strawberries. Melt margarine (don't cook). Have cake cool before icing.

DUMP CAKE

Mrs. Bruce Lipe
(Joyce)

1 can blueberry pie filling
1 pkg. yellow cake mix
1/2 c. chopped pecans
1 can crushed pineapple, undrained
2 sticks margarine, melted

In large oblong baking pan or dish, place pie filling, then cover this with dry cake mix. Sprinkle with melted margarine and top with pecans. Bake in 350° oven for 1 hr.

HINT: Do not beat cakes on hi speed on mixer - this adds air and therefore holds form in batter.

FRUIT COCKTAIL CAKE

Mrs. John D. Suther
(Gladys)

2 eggs
1-1/2 c. sugar
2 c. flour
1/2 tsp. salt
2 tsp. soda
1 #303 can fruit cocktail (2 cups)
Brown Sugar
1/4 c. pecans, chopped

Beat eggs until light, add sugar. Sift dry ingredients together. Add fruit to mixture. Begin and end with dry ingredients. Blend thoroughly. Bake in an oblong dish. Sprinkle top with brown sugar and pecans. Bake at 350° for 30 mins.

Topping: 3/4 c. sugar; 1/2 to 3/4 c. milk; 1/2 c. pecans; 1/2 stick margarine; 1 tsp. vanilla; 1 c. coconut. Combine ingredients and boil until thick. Spread on cake.

CRANBERRY SWIRL COFFEE CAKE

Mrs. Louis Suther
(Madelyn)

1 stick margarine
1 c. sugar
2 eggs
2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1/2 pt. sour cream
1 tsp. vanilla
1 7-oz. can whole cranberry sauce
1/2 c. crushed nuts

Cream margarine, add sugar gradually. Add eggs, one at a time. (Use mixer on med. speed.) Add dry ingredients, alternately with sour cream (end with dry ingredients). Add vanilla. Grease 8" tube pan, put in layer of batter, swirl some cranberry sauce around. Add another layer and repeat. Sprinkle with nuts. Bake at 350° for 55 mins. Cool. Add topping.

TOPPING FOR CRANBERRY SWIRL COFFEE CAKE

Mrs. Louis Suther
(Madelyn)

3/4 c. confectioners sugar, 1/2 tsp. vanilla,
1 tsp. warm water. Mix and spread over top of
cake after it has been removed from pan. Let
run down sides.

ORANGE SLICE CAKE

Mrs. David Blackwelder
(Monty)

1 c. butter (oleo)
4 eggs
2 c. sugar
3-1/2 c. flour
1/2 c. buttermilk
1 tsp. soda
1 box dates, cut fine
2 c. nuts, chopped fine
2 tbsp. grated orange peel
1 can angel flake coconut
1 lb. orange slice candy, cut fine

Cream butter and sugar. Add eggs, one at a time. Roll dates, nuts, and candy in 1/2 c. flour. Sift soda into remaining flour and add alternately with milk. Add coconut, nuts, dates, orange peel and orange slices. Bake 2-1/2 hrs. at 250° in a tube or bundt pan.

Topping: 2 c. powdered sugar, 1 c. orange juice, 2 tbsp. grated orange peel. Mix and pour over cake while hot. Do not cook topping.

SPICY ORANGE BABA

Mrs. Louis Suther
(Madelyn)

2 eggs
2 c. water
2 pkg. date bread mix
1/2 c. light raisins
1/2 c. chopped walnuts

Orange Sauce: 3/4 c. sugar
1 tbsp. cornstarch
1 tbsp. grated orange peel
1/2 c. orange juice
1/2 c. water
2 tbsp. lemon juice
1/4 c. butter

Set oven at 350° and use 10" Bundt or tube cake pan. Grease and flour pan. In large mixing bowl, combine first five ingredients. Stir until well mixed. Pour into prepared pan. Bake at 350° for 50-60 mins., until toothpick inserted in center comes out clean. Meanwhile, prepare Sauce. In large saucepan, combine first five ingredients. Bring to a boil; simmer one min. Stir in lemon juice and butter. Cool cake in pan 15 mins., remove from pan. With fork, poke holes into top of cake. Spoon about half the Sauce over cake. Serve with remaining Sauce.

HINT: A broiled cake frosting takes no time at all. Just mix brown sugar with a little cream and a lot of shredded coconut and spread over the surface of a baked cake, while the cake is still in the pan. Broil about 5 inches from the heat for a couple of minutes, or until lightly browned and bubbly.

PLUM CAKE

Mrs. David Blackwelder
(Monty)

2 c. sugar
1 c. Wesson Oil
3 eggs
2 small jars plum baby food
1/2 c. coconut
1/2 tsp. cloves
1 tsp. cinnamon
2 tsp. vanilla
2 c. self-rising flour
1/2 c. nuts

Mix first 4 ingredients well. Add remaining ingredients, mixing thoroughly. Bake in greased and floured tube pan (Bundt) for 1 hr. at 325°.

Glaze: Stir together 1 c. confectioners sugar and juice of 1 lemon. Pour over cake while hot.

COLD OVEN POUND CAKE

Mrs. H. E. Cline
(Lillian)

3 c. sugar
3 c. flour
1 c. Crisco
1 tsp. baking powder
1 tsp. vanilla
6 eggs
1 c. milk

Cream sugar and Crisco, add eggs, one at a time, beating well after each. Add flour, sifted with baking powder, alternately with milk. Bake in greased tube pan at 350° for 1-1/2 hr. Place in cold oven.

PLAIN COLD OVEN CAKE

Mrs. George Troutman
(Mary Alice)

2 sticks Whipped Miracle Margarine
1/2 c. Crisco
3 c. sugar
5 eggs
1 c. sweet milk
3 c. cake flour
1 tsp. vanilla
1 tsp. lemon

Cream margarine, sugar and Crisco. Add eggs, milk and flour, alternating. Add flavoring. Bake for 1 hr. 15 mins. at 350°. (Use cold oven.)

COLD OVEN POUND CAKE

Mrs. Gene Moose
(Gaynelle)

1 c. margarine plus 4 tbsp. of Crisco
3 c. sugar
5 eggs
1 tbsp. vanilla
1 tbsp. lemon flavoring
1 c. milk
1/2 tsp. baking powder put in with 2 extra
tbsp. milk

Cream shortening well. Add sugar. Cream again. Add eggs, one at a time, beating well after each one. Add flavorings. Add milk alternating with flour. Add your tbsp. of milk with baking powder as you add your milk and flour. Bake 1 hr. 15 mins. starting with a cold oven and bake at 325°. Have all ingredients at room temperature.

KENTUCKY POUND CAKE

Mrs. Leroy Cline
(Romania)
Mrs. Ned Hudson
(Dianne)

2-1/2 c. self-rising flour
2 c. sugar
1-1/4 c. vegetable oil
1 c. crushed pineapple, drained
4 egg yolks
2 tbsp. hot water
1-1/2 tsp. cinnamon
1 c. chopped pecans
4 egg whites, stiffly beaten

Combine all ingredients except egg whites and nuts. Beat well. Add nuts; fold in egg whites. Pour in greased and floured tube pan. Bake at 325° for 1-1/2 hrs.

You can use either a Glaze or a Frosting on this cake.

Glaze: Use pineapple juice and as much powdered sugar as needed to make a soft glaze. Pour over warm cake. Let stand 10 mins. before removing from pan.

Frosting: 1 8-oz. pkg. cream cheese, 1/2 stick margarine, 1 box confectioners sugar, 1/4 c. chopped nuts.

BROWN SUGAR ICING

Mrs. Vyrone Petrea
(Hattie)

2 egg whites
1-1/2 c. brown sugar
1/3 c. water
1 tsp. vanilla

Mix. Place over boiling water, beating until it holds its shape. Remove from heat. Beat until stiff.

KRAUT CAKE

Mrs. Earl Blackwelder
(Pat)

2-1/4 c. sifted flour
1/2 c. cocoa
1 tsp. baking powder
1/4 tsp. salt
1 tsp. soda
2/3 c. butter or oleo
1-1/2 c. sugar
3 eggs
1 tsp. vanilla
1 c. water
2/3 c. sauerkraut, drained and chopped

Sift all dry ingredients and set aside. Cream butter and sugar together until light and fluffy. Add eggs, one at a time, beating well after each. Add vanilla. Add dry ingredients alternately with water, beating well after each addition. Stir in sauerkraut. Spread batter in greased 13x9x2" baking pan. Bake at 350° for 35 mins. Top with Creamy Chocolate Frosting.

Chocolate Frosting: Melt 1 1-oz. square semi-sweet chocolate over hot water. Cool slightly. Combine chocolate with 1 3-oz. pkg. cream cheese, softened, 1 tbsp. milk, 1 c. sifted confectioners sugar, 1/8 tsp. salt, 1/2 tsp. vanilla. Mix until smooth and spread on cool Kraut Cake.

CLEAR LEMON SAUCE

Miss Thelma Walker

3/4 c. sugar
2 c. water
Grated rind of 2 lemons
Dash of salt
2 tbsp. cornstarch
1/4 c. butter
1/4 c. lemon juice

Mix together sugar and cornstarch. Add water and cook until thick and clear. Remove from heat and stir in remaining ingredients. Pour over gingerbread or pound cake.

1 c. margarine
2 c. sugar
4 eggs
3 c. flour
3 tsp. baking powder
1 tsp. soda
2 c. sour cream
2 tsp. vanilla

Topping: 1/2 c. sugar, 1/2 to 1 c. chocolate chips, 2 tsp. cinnamon.

Cream margarine in large mixing bowl. Gradually add sugar; beat until light and fluffy. Add eggs, beating well. Sift flour with baking powder and soda. Add dry ingredients alternately with sour cream and vanilla, beginning and ending with dry ingredients. Turn half of batter into greased 9x13" pan. Sprinkle half of topping mixture over batter. Repeat with batter and topping. Bake at 350° for 45 mins.

CHOCOLATE POUND CAKE

Mrs. Horace Walker
(Irene)

1 box confectioners sugar, sifted
1 lb. whipped margarine
6 eggs
1 measure of sifted cake flour (use empty
confectioners sugar box and fill)
1 pt. can chocolate syrup
1 tsp. vanilla
1/2 tsp. butter extract

Cream sifted sugar and margarine until it is the texture of whipped cream. Add eggs, beating well after each addition. Add vanilla and butter extract. Add sifted flour and chocolate syrup alternately, beginning and ending with flour. Bake in 10" greased and floured tube pan for 1 hr. 20 mins. in 325° oven. Allow cake to cool 15 mins. in pan before turning out. (Do not substitute any other type margarine for the soft margarine specified in this cake.)

CHOCOLATE CAKE

Mrs. Leon Ensley
(Ann)

2 sq. unsweetened chocolate
1 c. boiling water
1 tsp. soda
1/2 c. shortening
1/4 tsp. salt
2 c. sugar
2 eggs
1 tsp. vanilla
1/2 c. sour milk
2-1/2 c. flour

Melt chocolate in water and add soda. Cream shortening, salt and sugar. Add eggs, one at a time. Add vanilla. Add milk and flour alternately. Add chocolate mixture. Bake at 350° for 45 mins. in greased and floured pans (2). Let stand 10 mins. in pan, then remove.

Chocolate Frosting: 1/2 c. shortening, 2 c. sugar, 1/4 c. white corn syrup, 1/2 c. milk, 2 sq. chocolate, 1/4 tsp. salt, 1 tsp. vanilla. Cook all ingredients except vanilla in pan until the soft ball stage. Pour in bowl, cover and let cool approximately 2 hrs. Beat with mixer. Add vanilla. Ice cake.

CARAMEL ICING

Mrs. Sam Hudson
(Ola)

7 tbsp. brown sugar
5 tbsp. cream
2 tbsp. margarine
2 c. confectioners sugar

Mix together brown sugar, cream and margarine in saucepan and bring to boil. Remove from heat. Cool slightly. Add confectioners sugar, beat to spreading consistency. Spread on cake. Enough for two 9-inch layers.

CHOCOLATE POUND CAKE

Mrs. Wayne Ritchie
(Phyllis)

1/2 lb. butter
1/2 c. shortening
3 c. sugar
3 c. cake flour
5 eggs
1/2 tsp. baking powder
1/2 tsp. salt
1 c. sweet milk
1 tbsp. vanilla
1/2 c. cocoa

Cream together butter, shortening and sugar. Add eggs, one at the time, beating well. Sift together flour, cocoa, salt and baking powder. Add alternately with milk, beating well. Bake 1 hr. 15 mins. at 325°.

Frosting: 1 box powdered sugar, 1/2 c. cocoa, 2 tbsp. shortening, 1 tsp. vanilla. Add canned milk to right consistency.

CHOCOLATE POUND CAKE

Mrs. Kenneth Sherwood
(Mildred)

1/2 lb. butter or margarine
1/2 c. shortening
3 c. sugar
5 eggs
3 c. cake flour
1/4 tsp. salt
1/2 tsp. baking powder
1 tbsp. vanilla
1 c. sweet milk
5 tbsp. cocoa

Cream butter, shortening and sugar. Sift dry ingredients including cocoa together. Add to butter mixture, adding alternately one at a time, eggs, milk and vanilla. Cook in pre-heated 325° oven for 1 hr. 20 mins.

Cocoa Icing: 1 stick margarine, 6 tbsp. canned milk or half and half, 4 tbsp. cocoa. Put in pot and let come to boil. Set off burner. Mix in one box powdered sugar. May add 1 c. chopped pecans.

SOUR CREAM POUND-CHOCOLATE CAKE

Mrs. James Lentz
(Frances Ann)

2 sticks butter
2 c. sugar
2 eggs
2 squares chocolate, melted
2 tsp. soda
2 tsp. vanilla
2-1/2 c. flour
1 c. sour cream
1 c. hot water

Cream butter, sugar and then eggs. Add flour, soda, vanilla, sour cream, alternately with water in which you have softened chocolate. Bake in bundt pan, greased and floured at 325° for about 1-1/2 hrs.

Icing (if desired): 1/2 stick margarine, 1 pkg. semi-sweet chocolate bits, enough confectioners sugar to thicken, pecans to taste.

SOUR CREAM POUND CAKE

Mrs. Gerald Cline
(Brenda)

1/2 lb. margarine
3 c. sugar
1/2 tsp. rum flavoring
1 tsp. lemon flavoring
1/2 tsp. almond flavoring
1 tsp. orange flavoring
1 tsp. vanilla flavoring
3 c. flour (sift 3 times)
1/4 tsp. soda
1/2 tsp. salt
1 8-oz. carton sour cream

Cream margarine and sugar. Add eggs, one at a time, beating well after each. Add flavorings. Sift flour, soda and salt. Add alternately with sour cream. Bake 1 hr. 15 mins. in 325° oven in tube pan.

SOUR CREAM LEMON POUND CAKE

Mrs. Buck Waddell
(Margie)

1 c. butter
3 c. cake flour
1/4 tsp. soda
1/8 tsp. salt
3 c. sugar
1 8-oz. sour cream
6 eggs
1/2 tsp. vanilla
1 tsp. lemon extract

Allow butter to soften at room temperature. Sift flour and measure. Add soda and salt to flour and sift together 3 times. Cream butter and add sugar slowly while beating until light and fluffy. Add sour cream. When blended, add flour mixture and mix well. Add eggs, one at a time, beating well after each addition. Stir in vanilla and lemon extract. Turn into a prepared 10" tube pan. Place in cold oven. Then turn oven to 300°. Bake 1 hr. and 30 mins. When cake is done, remove from oven and turn out of pan. Drizzle cake at once with Lemon Glaze.

Lemon Glaze Icing: Mix 1-1/2 c. sugar, 1 c. water and 1 tbsp. white corn syrup. Bring to a rapid boil and boil for 10 mins. Remove from heat and stir in the juice and rind of 1 lemon.

EASY ICING

Mrs. O. D. Helms
(Gladys)

Put in large mixing bowl:
1-1/2 c. sugar
2 unbeaten egg whites
2 tsp. vanilla
1/2 tsp. cream of tartar
Add: 1/2 c. boiling water
Beat 20 mins. Ice cake with coconut, pineapple, or any thing desired.

SOUR CREAM COFFEE CAKE

Mrs. John A. Suther
(Martha)

Your family will love this for brunch or serve when the ladies come for coffee.

3 c. sifted flour
1-1/2 tsp. baking powder
1-1/2 tsp. baking soda
1/4 tsp. salt
1-1/2 c. butter, softened
1-1/2 c. sugar
1-1/2 tsp. vanilla extract
3 eggs
1-1/2 c. sour cream
3/4 c. chopped walnuts or pecans
1-1/2 tsp. ground cinnamon
3/4 c. firmly packed dark brown sugar
2 tbsp. vanilla extract
2 tbsp. water
Confectioners sugar

Heat oven to 325°. Grease 10" tube pan. Sift flour, baking powder, soda, salt in bowl. Beat butter and sugar til fluffy, add vanilla. Add eggs, one at a time. Blend in sour cream. Gradually add flour mixture. Spoon 1/3 batter into pan. Mix together - cinnamon, brown sugar, nuts. Sprinkle 1/3 over batter. Spoon over 1/2 remaining batter, half nut mixture. Repeat with remaining batter and nut mixture. Mix remaining 2 tbsp. vanilla and water, spoon over batter. Bake for 60-70 mins. until top springs back when touched. Let cool 10 mins. Remove to plate. Dust with confectioners sugar.

PAN COATING

Miss Bonnie Barnhardt
Mrs. Earl Blackwelder
(Pat)

1/4 c. plain flour, plus 2 tbsp.
1/4 c. shortening
1/4 c. cooking oil

Mix well and put in small container, use when baking cake that pan has to be greased. Put on with a brush.

MOLASSES CAKE

Mrs. Edwin Fisher
(Linda)

4 c. flour
2 c. sugar
1 c. lard
1 c. molasses
2 c. warm water
1 tsp. baking soda

Mix first 3 ingredients together. Set aside 1/2 c. of mixture. Add molasses, 2 c. water - dissolving baking soda in last cup. Beat thoroughly. Sprinkle crumbs over top of cake. Bake 350°-375° for 35-45 mins. You can use a 10"x14" oblong pan. This keeps for days and gets more moist.

DOCTOR BIRD CAKE

Mrs. Frank Hutchinson
(Ruth)

Miss Elizabeth Waddell

3 c. flour
1 tsp. soda
1 tsp. cinnamon
2 c. sugar
1 tsp. salt
1-1/4 c. cooking oil
1 8-oz. can crushed pineapple, undrained
1-1/2 tsp. vanilla
3 eggs
2 c. diced bananas

Sift together dry ingredients. Add pineapple, cooking oil, vanilla, eggs and bananas, mixing until blended, but do not beat. Pour into tube pan and bake 1 hr. 20 mins. or until done at 350°. Cake will crack slightly on top. Cool on rack. This cake will remain moist and fresh for some time.

HERMAN CAKE

Mrs. Buck Waddell
(Margie)

1 c. Herman
1 c. flour
1/2 c. sugar
1/3 c. oil
1 egg
Dash of salt
3/4 tsp. soda
1 tsp. baking powder
1 tsp. cinnamon
1/2 c. raisins, nuts or candied fruit

Mix well. Pour into greased and floured baking dish 8x12", drop on topping. Let set for 15-20 mins. Bake at 325° for 35 mins.

Topping: 1/4 c. butter
1/2 c. brown sugar
1 tbsp. flour
1 tbsp. cinnamon

Mix together. This will be rather sticky. Drop by spoonful on cake or sorta' crumble on top.

Feeding Herman: 1 c. flour, 1/2 c. sugar, 1 c. milk. Herman needs to be burped (stirred) every day! You must feed him every 5-7 days. Do not use him the same day you feed him. You may use him before feeding or two days after. Keep in the refrigerator - Do not seal! Keep in large container - this keeps you from having to clean out the refrigerator. You may get your start of Herman from Margie Waddell.

CARAMEL FROSTING

Miss Elizabeth Waddell

1 stick butter
1 c. light brown sugar
1/4 c. evaporated milk
1-1/2 c. powdered sugar

Combine first 3 items, boil for 1 min. Remove from heat, cool to lukewarm. Add powdered sugar and beat until smooth. Spread on cooled cake. If too thin to spread, add more powdered sugar.

OATMEAL CAKE

Mrs. Buck Waddell
(Margie)

1-1/2 c. hot water
1 c. oatmeal
1 stick oleo
1 c. brown sugar
1 c. white sugar
2 eggs
1 egg white
1 tsp. vanilla
2 c. flour
1 tsp. cinnamon
1 tsp. soda
1 tsp. baking powder
Pinch of salt

Cream water, oats, oleo and sugars. Add eggs, egg white, vanilla, flour, cinnamon, soda, baking powder and salt. Bake at 350° in greased loaf pan for about 30 mins.

Topping: 1 stick oleo, melted
1 c. brown sugar
1 c. coconut
2 tbsp. canned milk
1 c. ground nuts
1 egg yolk

Stir together. Heat 5 mins., but do not boil.
Spread on hot cake. Yield: 12-15 servings.

ORANGE BUTTER FROSTING

Mrs. George Troutman
(Mary Alice)

3 tbsp. butter
5 tbsp. orange juice
1 lb. pkg. confectioners sugar
1/2 tsp. grated orange rind

Cream butter, add 1 c. sugar gradually. Add rind. Add juice, a few drops at a time, alternately with more sugar until the frosting is the right consistency to spread. Frosting may be varied in flavor and color by substituting 5 tbsp. of your favorite jelly or preserves for the orange juice and rind.

OATMEAL CAKE

Mrs. Edwin Fisher
(Linda)

1 c. Quick Cooking Oatmeal
1 stick soft margarine
1 c. white sugar
1 c. brown sugar
2 c. flour
1 tsp. cinnamon
1 tsp. salt
1 tsp. baking soda
2 eggs

Pour oatmeal into 1-1/2 c. boiling water and set aside to cool. Beat together margarine, sugars, cinnamon, soda, salt and eggs. Add flour, then oatmeal. Beat well. Bake 30 mins. at 375° in an oblong pan.

Topping: 1 stick soft margarine, 1 c. chopped nuts, 1/2 c. evaporated milk, 1/2 c. brown sugar, 1 tsp. vanilla. Remove cake from oven, add topping and return to oven. Bake 15-20 mins. more.

APPLESAUCE CAKE

Mrs. Jim Blackwelder
(Elena)

1/2 c. butter
2 c. sugar
2 c. applesauce
2 c. raisins
2 eggs
2 c. nuts
2-1/2 c. flour
1 tsp. cinnamon
1 tsp. clove
1 tsp. allspice
3 tsp. soda

Mix and bake at 325° for about 1 hour, or until done.

APPLE SAUCE CAKE

Mrs. O. D. Helms
(Gladys)

1/2 c. shortening
1 c. sugar
2 eggs
2 c. flour
1 tsp. soda
1 tsp. cinnamon
1/4 tsp. cloves
1/2 tsp. salt
1 c. raisins
1 c. apple sauce

Cream the shortening, add sugar, beaten eggs; add raisins, apple sauce and dry ingredients. Bake in layers. Ice with any icing desired.

APPLE SAUCE CAKE

Mrs. Kenneth Sherwood
(Mildred)

2 eggs
2 c. sugar
3/4 c. butter
1/4 c. cream or milk
1 tsp. cloves
3-1/2 c. flour
2-1/4 c. apple sauce
1 c. raisins
2-1/2 tsp. soda
1 tsp. cinnamon

Bake at 350°.

Filling: 1 c. sugar (brown or white), 2/3 c. cream, 1/2 c. butter. Cook until thick. Stir all the time.

This is an old recipe that my Grandmother Walker, the late Mrs. George Walker, made for special occasions, especially at Christmas.

APPLE SAUCE CAKE

**Mrs. J. C. Herring
(Mildred)**

2 eggs
1/2 c. butter or Crisco
2 c. sugar
2 c. raisins
1 c. chopped nuts
2-1/2 c. flour
2 c. apple sauce (not sweetened, or leave out 1/4
c. sugar)
3 tsp. soda
3 tsp. cinnamon
1 tsp. allspice
1 tsp. cloves

Sift soda, cinnamon, cloves, allspice with flour,
then dredge in raisins. Cream butter, add sugar,
beat eggs separate. Add nuts and apple sauce, then
flour with raisins in it. Fold in egg whites and
beat last. Bake at 325° for 1-1/2 hrs in tube pan.
This cake will save a long time over the holidays
in the winter months.

SECRET CAKE

**Mrs. Wayne Ritchie
(Phyllis)**

Mix: 2 c. plain flour
2 c. sugar
1 tsp. soda
1/2 tsp. salt

Add to above: 1/2 c. buttermilk
2 eggs
1 tbsp. vanilla

Bring to boil: 1 stick margarine
1 c. water
1/2 c. Crisco
3-1/2 tbsp. cocoa

Pour over flour and sugar mixture.

Bake at 400° for 20 mins.

Icing: Boil together: 1 stick butter or margarine,
3-1/2 tbsp. cocoa, 1/3 c. buttermilk, remove from
heat after boiling and add 1 box powdered sugar and
put over hot cake while still in pan.

PINEAPPLE ICE BOX CAKE

Mrs. Ray A. Cline
(Adelaide)

1/2 lb. butter
1-1/4 c. sugar
2 eggs
1 #2 can crushed pineapple
1-1/2 c. nut meats
1 box vanilla wafers

Cream butter and sugar thoroughly. Cream until sugar is dissolved. Add eggs, pineapple and nuts. Line a greased pyrex dish or pan with vanilla wafers. Spread mixture on wafers in alternate layers ending with wafers. Serve with whipped cream and cherries.

SNOWBALL CAKE

Mrs. Wayne Ritchie
(Phyllis)

1 angel food cake
2 envelopes unflavored gelatin
4 tbsp. cold water
1 c. boiling water
1 c. sugar
Juice of 1 lemon
1 can crushed pineapple, drained
4 envelopes dream whip, whipped
1 can coconut

Soften gelatin in cold water, adding boiling water, sugar, lemon juice and pineapple. Chill until slightly thickened, fold in 3/4 of dream whip, arrange layers of cake pieces and gelatin mixture in large baking dish ending with gelatin mixture. Spread with remaining dream whip, sprinkle with coconut. Chill overnight. Serves 12.

SURPRISE CAKE

Mrs. Glenn Petrea
(Lucille)

1/2 c. shortening
2-1/4 c. flour
1 c. milk
2 eggs
1 tsp. soda
3 squares chocolate
1-1/2 c. sugar
1/2 tsp. salt
1 tsp. vanilla

Mix shortening, eggs and sugar well. Add melted chocolate and vanilla. Sift flour, salt and soda and add alternately with milk. Makes 3 layers.

Filling: 2 c. brown sugar, 1/2 c. butter, 5 tbsps. cream or Pet milk. Boil and test until a soft-ball forms in cold water. Remove and add 1 tsp. baking powder and 1 tsp. vanilla. Beat until spreading consistency.

CARROT CAKE

Mrs. Lewis Cress
(Jane)

Carrot Cake is my favorite for grange and church suppers. The following recipe has never failed me!

1-1/2 c. Wesson Oil
2 c. sugar
4 whole eggs, beaten
2 c. flour
2 tsp. cinnamon
2 tsp. soda
2 tsp. baking powder
1 c. broken-up pecans
3 c. grated carrots

Mix oil and sugar - add eggs. Add dry ingredients and nuts. Last add the grated carrots. Bake in layers at 350° for 30 mins.

Frosting: 1 8-oz. pkg. cream cheese, 1 stick margarine, 1 box powdered sugar, 2 tsp. vanilla. Blend all ingredients. Spread on cake.

PARTY POUND CAKE

Mrs. Charlie Moose
(Janie)

2 c. sugar (extra fine granulated)
1 c. Crisco
1 c. milk
5 eggs (large)
3 c. plain flour
1 tsp. baking powder
1 tsp. vanilla
1 tsp. lemon flavoring (or 1/2 tsp. almond)

Cream sugar and Crisco; add eggs, all at one time. Add milk (with flavoring in it) and flour (with baking powder in it) alternately. Bake at 350° for 1 hr. to 1 hr. 15 mins. (Use a greased and floured 10" tube pan.)

Decorating Icing: 1 box (10X) powdered sugar, 1/2 c. Crisco, 1 unbeaten egg white, 5-6 tbsp. milk, 1 tsp. vanilla, 1/4 tsp. almond. Add ingredients as listed except for milk. Add milk as needed. Blend well. Add coloring (McCormick).

BLACK FOREST CHERRY CAKE

Mrs. Jerry Hilliard
(Doris)

Bake a German Chocolate Cake Mix by directions on package.

Spread 1/2 can cherry pie filling on bottom layer, cover with cool whip. Repeat same with top layer. Refrigerate until serving time. Serve within 3 days.

MAYONNAISE CAKE

Mrs. Brice Bost
(Jane)

Sift together twice: 2 c. plain flour
4 or 5 tbsp. cocoa
1 c. sugar
2 tsp. soda

Add: 1 c. mayonnaise
1 c. cold water
1 tsp. vanilla

Beat all ingredients for 5 mins. Put in floured and
greased pan. Bake at 350° for about 25 mins. Use
any type of icing.

MAYONNAISE CAKE

Mrs. H. E. Cline
(Lillian)

1 tsp. soda
1 c. hot water
1 c. chopped dates
1 tsp. vanilla
1/2 c. chopped nuts
1 c. mayonnaise
1 c. sugar
2 c. flour
2 tbsp. cocoa
1 tsp. cinnamon
1/4 tsp. salt

Combine soda, hot water and dates. Let stand a few
minutes. Sift flour, sugar, cocoa, salt and cinna-
mon. Add with mayonnaise and vanilla. Fold in
nuts. Bake in loaf pan at 350° for 30-40 mins.

MAYONNAISE CAKE

2 c. plain flour
1 c. sugar
4 tbsp. cocoa
2 tsp. soda
1 c. cold water
1 c. mayonnaise
2 tsp. vanilla

Mrs. George Suther
(Frances)

Mrs. Mike Herring
(Linda)

Mix all ingredients and bake in oblong pan at 350° for 35-50 mins.

Frosting: 1 box powdered sugar
6 tbsp. milk
1 stick margarine
1 tbsp. cocoa
1 tsp. vanilla
1 c. nuts

PLUM SPICE CAKE

Mrs. Ree Litaker
(Miriam)

2 c. self-rising flour
2 c. sugar
1 c. vegetable oil
3 eggs
1 tsp. cinnamon
1 tsp. clove
2 small jars or 1 large jar plum Jr. baby food
with tapioca

Mix all ingredients. Put in round tube, greased and floured pan. Bake 1 hr. at 325°. Glaze while warm with:

Icing: 1 tbsp. lemon juice, 1 c. confectioners sugar, 1 tbsp. butter.

Mrs. C. W. Yerton
(Mildred)

This is the story of the \$100.00 cake. A lady from Kansas City, Mo., went to New York City and ate in the dining room of the Waldorf-Astoria. A piece of cake was served, which she thought so delicious that she asked the waiter for the recipe. The waiter told her they could not give recipes.

When she returned home she wrote the chef of the Waldorf and asked him to send her the recipe. In a short time the recipe was sent to her by the chef, with a bill of \$100.00. She went to her attorney and he informed her that she would have to pay the \$100.00, as that a legal charge for the recipe.

This lady decided that since the recipe had cost her so much, everyone should have it.

Here it is:

- 1/2 c. butter
- 2 c. sugar
- 4 oz. (4 squares) chocolate
- 2 eggs
- 1-1/2 c. sweet milk
- 2 c. flour
- 2 tsp. baking powder
- 2 tsp. vanilla
- 1 c. nut meats

Cream butter and sugar. Add melted chocolate and beaten eggs. Sift dry ingredients alternately with milk. Add vanilla and nuts and bake in loaf pan at 350° for 45 mins.

Icing (not cooked): 1/2 c. butter, 2 oz. chocolate, 1 egg, 1-1/2 c. powdered sugar, Pinch of salt, 1 tsp. vanilla, 1 tsp. lemon juice, 1 c. nuts. Melt butter and chocolate together. Add beaten egg, sugar, salt, vanilla and lemon juice. Either mix in nuts or sprinkle on top.

JAM CAKE

Mrs. Marvin Petrea
(Caroline)

1 c. Crisco
2 c. sugar
4 eggs
1 c. sour milk
1 tsp. soda
3 c. flour
1 tsp. allspice
1 tsp. cloves
1 tsp. nutmeg
1/4 tsp. salt

Cream sugar and Crisco, add eggs, one at a time, beating well. Sift dry ingredients together, add alternately with milk (soda added to milk) to dry ingredients. Last, add one cup jam, and one cup nuts. Bake at 325° in sheet pan for 50 mins.

HOLIDAY JAM CAKE

Mrs. Joe Cress
(Geraldine)

2 c. sugar
1/2 c. shortening
3 eggs
1 c. buttermilk
1 c. raisins
1 c. coconut
3 c. sifted plain flour
1 tsp. baking soda
1 c. chopped nuts
1 large apple, grated
1 c. strawberry preserves
1 tsp. vanilia

Makes 3 layers. Bake at 350° until cake springs up when touched. Cool and stack with filling.

Filling: Mix 2 c. sugar, 2-1/2 tbsp. flour, 1-1/2 c. milk, 1 stick butter. Cook until thick, stirring occasionally. Remove from heat and add 1 c. each of the following ingredients: nuts, raisins, coconut, grated apple, strawberry preserves.

WHITE CAKE

Mrs. Paul Barringer
(Mary)

3 c. sugar
4 c. flour, sift before measuring
10 egg whites, beat until peaks form
4 tsp. baking powder

1-1/2 c. milk

1 c. shortening

Pinch salt

Your favorite flavoring - almond is very good.

Cream sugar and shortening. Sift flour, salt and baking powder. Add egg whites to creamed sugar and shortening. Add flour and milk, a little at a time, starting with flour and ending with flour. Bake at 350° for 1 hr.

White Icing: 3 c. sugar, 1 c. boiling water. Boil until cracks when put in water. Add the hot mixture to 4 well-beaten egg yolks, slowly. While beating, add 15 marshmallows. Beat until cool enough to put on cake.

GRANDMOTHER'S WHITE CAKE

Mrs. Otis Boger
(Pauline)

My favorite. It was Mrs. George Boger's. Otis' mother got this one from Old Comfort Wood Range Cookbook. One's treasure. It is over 50 years old.

1-1/2 c. sugar
1/2 c. lard
1/2 tsp. salt
1 tsp. flavoring
1 c. water
3 c. flour
3 tsp. baking powder
4 egg whites, beaten

Cream sugar and lard. Mix flour, salt, baking powder and sift dry ingredients. Add first a little water and then flour to the sugar mixture. Fold in beaten egg whites and flavoring. Can be baked in loaf pan or layers. Use favorite frosting.

GRAHAM CRACKER CAKE

Mrs. Sam Hudson
(Ola)
Mrs. Louis Suther
(Madelyn)

2 c. sugar
1/2 lb. butter
1 tsp. vanilla
1 c. sweet milk
1 c. coconut
1 c. pecans
5 eggs
1 tsp. baking powder
1 box graham crackers, or 1 bag crumbs

Put cracker crumbs, baking powder and sugar together. Put small amount of this in mixer. Add eggs, one at a time, then butter. Add vanilla and milk alternately with rest of crumb mixture. Beat well. Add coconut, pecans. Bake at 350° for 25 or 30 mins. Makes 3 layers. Let cool before taking out of pan. Put together with pineapple filling.

Pineapple Filling: 1 large can crushed pineapple, 1-1/2 c. sugar, 3 tbsp. flour or cornstarch. Cook over medium heat until mixture begins to thicken.

STRAWBERRY CAKE

Mrs. David Blackwelder
(Monty)

Combine: 1 box white cake mix
1 pkg. jello (strawberry), dry
4 eggs
1/2 c. cooking oil
1/4 c. fresh strawberries
1/2 c. water

Pour in 8" or 9" pans and bake at 325° for 20-30 mins.

Filling: 1 box confectioners sugar, 1/4 c. strawberries, 3/4 stick margarine or butter.

STRAWBERRY JELLO CAKE

Mrs. Kenneth Sherwood
(Mildred)

1 pkg. Duncan Hines White Cake Mix

1 pkg. strawberry jello

3 tbsp. plain flour

Mix above ingredients together. Add:

1 c. Wesson Oil

4 eggs

1/2 c. water.

Beat well. Add:

3/4 c. crushed strawberries

Bake at 350° for 25 mins. Makes 3 or 4 layers.

Filling: 1 stick margarine, 1/4 c. strawberries,
1 box confectioners sugar, Juice of berries or milk
to mix.

STRAWBERRY JELLO CAKE

Mrs. Leon Kanipe
(Frances)

1 box Yellow Cake Mix

1 pkg. strawberry jello

3 tbsp. self-rising flour

3/4 c. strawberries

2 tsp. vanilla

4 eggs

1/2 c. water

1 c. cooking oil

Mix well with spatula. Bake in 3 layers at 350°
for 25-30 mins.

Icing: 1 stick margarine (room temperature), 1
box powdered sugar, strawberries.

VELVET COLA CAKE

Mrs. Sam Hudson
(01a)

1-3/4 c. sifted cake flour
1/2 tsp. baking powder
1/2 tsp. soda
1/4 tsp. salt
2 oz. (2 squares) unsweetened chocolate, melted and
cooled
1 stick margarine
1 c. plus 2 tbsp. sugar
2 eggs
1 c. cola beverage

Sift the first 4 ingredients together, set aside. Cream margarine, gradually add sugar, creaming until fluffy. Add eggs, one at a time, beating well after each addition. Blend in cooled chocolate. Alternate-
ly add dry ingredients in fourths, liquid in thirds,
and beat until smooth. Turn batter into 2 greased
and floured cake pans. Bake at 325° for 25 mins. or
until a cake tester comes out clean. Cool layers
in pans on wire rack for 10 mins., remove from pans,
cool completely on racks. Fill with a white butter
cream frosting.

CHOCOLATE COCA-COLA CAKE

Mrs. Leon Ensley
(Ann)

2 c. flour
1-1/2 tsp. soda
1 tsp. salt
1-1/3 c. sugar
1/2 c. cocoa
Sift together.

Mrs. Kenneth Sherwood
(Mildred)

Add and mix well: 1/2 c. shortening
2/3 c. buttermilk
2/3 c. cola
1 egg and 2 egg y.

Bake at 350° for 30-35 mins.

Frosting: 2 egg whites, 3/4 c. sugar, 1/3 c. light corn syrup, 1/3 c. cola, 1/4 tsp. salt, 1/4 tsp. cream of tartar. Mix and beat continuously over double boiler while cooking, doing this until it forms stiff peaks (about 8 mins.)

1/2 c. butter
2 c. sugar
3 eggs
1 c. sour milk
1 tsp. soda
2-1/2 c. sifted flour
1 tsp. baking powder
2/3 c. cocoa, dissolved in 1/2 c. boiling water
1/4 tsp. salt
1 tsp. vanilla

Sift flour, baking powder and salt. Cream shortening, slowly beating sugar. Add beaten egg yolks, vanilla, and cocoa. Add flour mixture alternately with milk. Fold in stiffly beaten egg whites.

PRIZE DEVIL'S FOOD CAKE

Mrs. Herman Misenheimer
(Velma)

2 c. sifted flour
2-3/4 tsp. baking powder
1/4 tsp. salt
2/3 c. Crisco or other shortening
1-1/2 c. sugar
3 eggs, well beaten
3 squares Baker's Unsweetened Chocolate, melted
3/4 c. milk
1 tsp. vanilla

Sift flour, once measured. Add to baking powder and salt. Cream butter thoroughly. Add sugar gradually and cream together until light and fluffy. Add eggs and beat well, then chocolate and blend. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two 9" layer pans in 350° oven for 35 mins., or until done. Spread with your favorite frosting. The chocolate can be omitted and baked plain.

This recipe is over 40 years old.

RED DEVIL'S FOOD CAKE

Mrs. Sam Hudson
(Ola)

2 c. flour
1-1/4 tsp. soda
1/4 tsp. salt
1 stick margarine
1 c. sugar
2 eggs
2 squares (2 oz.) unsweetened chocolate
3/4 c. buttermilk
1/4 c. boiling water
1 tsp. vanilla

Sift, then measure the flour. Sift 3 times with the baking soda and salt. Cream the butter until light and lemon colored. Add sugar gradually, beating after each addition until light and fluffy. Slowly add the eggs which have been beaten well. Add the chocolate which has been melted and cooled. Stir the vanilla into the milk, alternately add the dry ingredients and the milk, beating until smooth after each addition. Add the boiling water and beat well. Put into 2 greased and floured cake pans and bake at 350° for 25-30 mins. Frost with a soft chocolate icing or your favorite frosting.

CHOCOLATE SYRUP CAKE

Mrs. C. W. Yerton
(Mildred)

1 stick margarine
1 c. sugar
4 eggs
1 c. flour
1 tsp. baking powder
1 can (16 oz.) Hershey Chocolate Syrup

Mix all together. Bake in oblong pan at 350° for 30 mins.

Icing: 1 stick margarine, 1 c. sugar, 1/2 c. canned milk, 1/2 tsp. vanilla. Combine and bring to a boil on low heat. Cook for 10 mins. Pour over cooled cake. Chopped pecans may be added to icing.

LUSCIOUS CHOCOLATE LAYER CAKE Mrs. Banks Ritchie
(Betty)

1/2 c. Crisco
1-1/4 c. sugar
1/2 tsp. salt
1 tsp. vanilla
1 c. sour milk
2 eggs
2 squares chocolate
1-3/4 c. flour
1 tsp. soda

Blend together Crisco, sugar, salt, vanilla and eggs. Stir in melted chocolate. Sift flour with soda, add alternately with sour milk. Bake in 2 9" layer pans in 350° oven for 30-35 mins. Cool. Frost with your favorite icing. (I use one c. white sugar and 1/4 c. brown sugar.)

FUDGE FROSTING

Mrs. Banks Ritchie
(Betty)

2 squares Baker's Unsweetened Chocolate, cut in pieces
2/3 c. cold milk
2 c. sugar
Dash of salt
2 tbsp. light corn syrup
2 tbsp. butter
1 tsp. vanilla

Add chocolate to milk and place over low heat. Cook until mixture is smooth and blended, stirring constantly. Add sugar, salt, and corn syrup and stir until sugar is dissolved and mixture boils. Continue cooking without stirring until a small amount of mixture forms a very soft ball in cold water. Remove from heat and add butter and vanilla. Cool to lukewarm. Beat until consistency to spread. Covers tops and sides of two 9-inch layers.

CHOCOLATE DELIGHT CAKE

Mrs. James Lentz
(Frances Ann)

1 pkg. each 8 oz. and 3 oz. cream cheese

2 sticks margarine

2 boxes confectioners sugar

Blend the above until creamy.

1/4 c. water

1 bar German Chocolate

Heat until chocolate is soften and add to above.

Divide the above in half, and to half left in large mixing bowl add the following:

1/4 c. Crisco

3 eggs, one at a time

2-1/4 c. flour

1 tsp. soda

1 tsp. salt

1 c. buttermilk

1 tsp. vanilla

Bake in 3 greased and well-floured pans at 350°.
Cool and ice with remaining icing.

CHOCOLATE FUDGE SECRET CAKE

Mrs. Gene Moose
(Gaynelle)

Mix: 2 c. plain flour

2 c. sugar. Set aside.

Bring to boil: 1 stick margarine

1/2 c. Crisco

1 c. water

4 tbsp. cocoa

After coming to boil, add to flour and sugar mixture.

Then add: 1/2 c. buttermilk

1 tsp. soda

2 eggs

1/2 tsp. salt

Bake in 350° oven for 30-35 mins., in greased and floured oblong pan.

Frosting: In a saucepan, mix 1 stick margarine, 4 tbsp. cocoa, 1/3 c. buttermilk. Boil until thickened, stirring constantly. Add 1 box powdered sugar, 1 tsp. vanilla, 1 c. nuts, chopped. Mix until smooth. Smooth on cake while still warm.

CHOCOLATE SHEATH CAKE

Mrs. Charlie Moose
(Janie)

Mix together in large bowl:

2 c. granulated sugar
2 c. plain flour
1/2 tsp. salt

Put in saucepan and bring to rapid boil. Remove from heat and mix with flour mixture:

1 stick margarine
1/2 c. Crisco
4 tbsp. cocoa
1 c. water

Add: 2 slightly beaten eggs
1/2 c. buttermilk
1 tsp. soda
1 tsp. vanilla

Mix well and pour in sheet pan, well greased and floured. Bake at 350° for 40 mins.

Chocolate Icing: (Use saucepan used above.) 3/4 stick margarine, 3 tbsp. cocoa, 4 tbsp. milk. Bring to boil; remove from heat. Mix in: 1/2 to 3/4 box 10X powdered sugar, 1/2 c. nuts, 1 tsp. vanilla. Spread on cake while still hot.

CHOCOLATE SOUR CREAM FROSTING - considered best of it's kind.

Mrs. Guy Cress
(Helen)

Melt 1-1/2 c. or a package and half of semi-sweet chocolate pieces over hot water. Remove from heat and stir in 3/4 c. of sour cream and a dash of salt. Beat until creamy. Spread between layers of cake and over the top of the cake.

WHITE CHOCOLATE CAKE

Mrs. Kenneth Sherwood
(Mildred)

1/4 lb. white chocolate
1/2 c. boiling water
1 c. butter or margarine
2 c. sugar
4 egg yolks
1 tsp. vanilla
2-1/2 c. cake flour
1 tsp. baking soda
1 c. buttermilk
4 egg whites
1 c. chopped pecans
1 c. flaked coconut

Melt chocolate in 1/2 c. boiling water and set aside to cool. Cream butter and sugar until fluffy. Mix in egg yolks, one at a time, beating well after each addition. Add melted chocolate and vanilla. Sift together the cake flour and soda and add to creamed mixture with buttermilk. Just slightly blend. Do not over mix at this point. Beat egg whites until stiff and fold in. Slightly blend. Gently stir in pecans and coconut. Pour into 3 greased and floured 9-inch pans. Bake in a 350° oven for 30 mins. or until a cake tests done.

Icing: 1 c. evaporated milk, 1 c. sugar, 3 egg yolks, 1/4 lb. butter, 1 tsp. vanilla, 1-1/3 c. coconut, 1 c. chopped pecans. Combine milk, sugar, egg yolks, butter and vanilla in saucepan. Cook over medium heat, stirring constantly until mixture thickens, about 12 mins. Remove from heat; add coconut and pecans. Beat and spread.

SOCK-IT-TO-ME CAKE

Mrs. Harold Faggart

(Helen)

Mrs. Buck Waddell

(Margie)

1 box Butter Cake Mix

1/2 c. sugar

3/4 c. Wesson Oil

1 c. sour cream

4 eggs

Mix all together. Pour half of batter into Bundt pan. Sprinkle 2 tbsp. brown sugar and 2 tsp. cinnamon over this. Pour other half. Bake at 350° for 45 mins. to 1 hr.

BANANA SPLIT CAKE

Mrs. Rick McRorie

(Sharon)

Layer 1:

Mrs. Jerry Clontz

1-1/2 sticks butter

(Peggy)

2 c. graham cracker
crumbs

Mrs. E. R. Bost

(Efford)

Mix together and pat in
8"x12" pan.

Mrs. Hugh Moose

(Beulah)

Layer 2:

Mrs. George Walker

(Kay)

2 eggs

2 sticks soft butter

1 box powdered sugar

Mix together for 15 mins.

Layer 3:

Bananas

1 large can pineapple, drained

Spread over 2nd layer.

Layer 4:

1 large carton Cool-Whip

Spread on top and sprinkle with crushed nuts and
dot with whole cherries.

COCONUT CAKE

Mrs. Landis Owens
(Ruth)

1 pkg. Duncan Hines Butter Cake Mix
1 container Cool-Whip (9 oz.)
2 c. sour cream
2 c. sugar
2 6-oz. pkg. frozen coconut
1 tsp. vanilla

Mix the sour cream, sugar, coconut and vanilla. Let stand in the refrigerator for 24 hours. Bake cake as directed. When cool, split layers so that you have 4. Place the coconut mixture between the layers, saving out 3/4 c. to blend with Cool-Whip. Use this on top and sides of cake. Keep refrigerated.

FRESH COCONUT CAKE

Mrs. George Walker
(Kay)

1 pt. sour cream
2 c. sugar
1 tbsp. vanilla
2 large pkg. fresh frozen coconut
1 box Duncan Hines White Cake Mix

Mix first 3 ingredients, save out enough coconut to put on cake and mix rest with the first three ingredients. Let set in refrigerator overnight. Next day, bake 2 layers cake. When cool, slice layers and fill with mixture. Let set 3 days, covered, in refrigerator.

2-EGG TREASURE CAKE

Mrs. Woodrow Krimminger
(Julia)

2 c. flour
1-1/3 c. sugar
2-1/2 tsp. baking powder
Pinch of salt
1/2 c. shortening
1 c., less 2 tbsp. milk
1-1/2 tsp. vanilla
2 eggs, unbeaten

Bake at 350° until done.

DEVIL'S FOOD CAKE

Mrs. James Lentz
(Frances Ann)

1 stick margarine

1/2 c. shortening

4 tsp. cocoa

1 c. water

Bring the above to a low boil and pour over
following:

2 c. sifted plain flour

2 c. sugar

Mix above well and add:

1/2 c. buttermilk

2 eggs

Dash of salt

1 tsp. vanilla

1 tsp. soda

Bake in 9x13x2" greased pans at 325° about 40 mins.

Ice with the following:

Icing: 1 stick margarine, 4 tbsp. cocoa, 6 tbsp.
milk. Bring this to a boil and add 1 box sifted
confectioners sugar, 1 tsp. vanilla, 1 c. chopped
nuts. Ice cake while warm and leave in pan.

DO NOTHING CAKE

Miss Bonnie Barnhardt

2 c. flour

Mrs. Buck Waddell

2 c. sugar

(Margie)

2 eggs

Mrs. Ned Hudson

1 tsp. vanilla

(Dianne)

1 tsp. soda

1/2 tsp. salt

1 large can pineapple, juice and all

Mix all together. You do not have to use the mixer.
Bake at 350° for 25-40 mins.

Topping: 1 stick margarine, 1 c. sugar, 1 small can
milk. Cook slow and stir. When it comes to a boil,
boil 5 mins. Then add 1 c. nuts, 1 c. coconut.

Put on cake while cake is warm.

PIG PICKIN' CAKE

Mrs. Earl Lippard
(Doris)

1 box cake mix (white or yellow)

4 eggs

1/2 c. oil

1 can mandarin oranges (or 2 big bananas)

Put drained pineapple juice over cake after baking.

Topping: 1 carton (9-oz.) Cool-Whip, 1 pkg. vanilla instant pudding, 1 can pineapple (drained)., Top, if desired, with nuts.

FINE WHITE CAKE

Mrs. Clarence Cline
(Lizzie)

2 c. sugar

1 c. Spry

1 c. sweet milk

3 c. flour

3 tsp. baking powder

8 egg whites

Flavoring

Sift flour and baking powder 3 times. Cream Spry and sugar, add milk and flour alternately. Last, add egg whites and flavoring. Bake in a moderate oven.

CHOCOLATE ICING

Mrs. Frank Hutchinson
(Ruth)

2 c. sugar

1/4 c. cocoa

1 stick margarine

1/4 c. milk

1/2 tsp. vanilla

Mix all ingredients (except vanilla). Put over medium heat and cook, stirring constantly, until mixture comes to a boil. Boil 1 min., remove from heat; add vanilla and beat until creamy. Spread on cooled cake.

TROPICAL MEDLEY CAKE

Mrs. B. E. Petrea
(Anna)

2/3 c. butter
1-1/2 c. sugar
3 eggs
1 c. milk
3 c. flour
2-1/4 tsp. baking powder
1/4 tsp. salt

Cream butter, add sugar, beat in eggs, one at a time. Alternately fold in dry and liquid ingredients. Place 1/3 of this batter in an 8-in. cake pan. To the remaining batter add: 1-1/2 tsp. cinnamon, 1/4 tsp. cloves, 1/2 tsp. mace, 1/2 tsp. nutmeg, 8 tbsp. dark molasses. Place this batter in 2 8-in. cake pans. Bake at 400° for 20-25 mins.

Fruit Filling: 1 c. raisins, 1 c. figs, 1/2 c. dates, 1 c. water, 2 tbsp. butter, 1/8 tsp. salt, 1 tbsp. lemon juice, 1 tsp. grated lemon rind. Chop fruit small. Add water, butter and lemon. Cook slowly until thick. Chill. Place between cold cake layers. Ice entire cake with tart lemon frosting.

Tart Lemon Frosting: 4 tbsp. butter, 1 box confectioners sugar, 3 tbsp. lemon juice, 2 tsp. grated rind, 1 tbsp. cream. Blend thoroughly.

SEVEN MINUTE ICING

Miss Thelma Walker

2 egg whites, unbeaten
1-1/2 c. sugar
5 tbsp. cold water
1 tsp. light corn syrup
1 tsp. vanilla

Put egg whites, sugar, water and corn syrup in top of double boiler and mix thoroughly. Place over rapidly boiling water and beat constantly with mixer until mixture will hold a peak (about 7 mins.) Remove from heat, add vanilla and beat until cool and thick enough to spread. Makes enough frosting for a two layer cake.

BANANA LAYER CAKE

Mrs. Woodrow Krimminger
(Julia)

1/2 c. shortening
1-1/2 c. sugar
1 c. mashed bananas
3 eggs
2 c. flour (sift once, then measure)
1 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
1/4 c. sour milk
2 tsp. vanilla

Sift together flour, baking powder, soda and salt. Cream shortening and sugar. Add eggs, one at a time, then add flour alternately with milk. Add bananas and vanilla. Bake at 350° for about 15 mins. or until layers are done, in 3 8" layer pans. Put together with whipped cream and bananas.

BANANA LAYER CAKE

Mrs. James Lentz
(Frances Ann)

1/2 c. shortening
1-1/2 c. sugar
1 c. mashed bananas
3 eggs
2 c. cake flour
1 tsp. baking powder
1 tsp. soda
1 tsp. salt
1/4 c. buttermilk
2 tsp. vanilla

Mix as any other cake. Bake at 325° for about 15 mins. or until layers are done. It makes two thick layers.

Icing: 1/2 stick margarine, softened, 1 box confectioners sugar, 1 banana, mashed well, 1/2 c. Crisco.

SPICE CAKE WITH TOASTED NUT ICING

Mrs. Marvin Petrea
(Caroline)

3/4 c. Crisco
2 c. light brown sugar
2 eggs
1 tsp. vanilla
1-3/4 c. sour milk
1 tsp. soda
2-2/3 c. flour
1 tsp. baking powder
1 tsp. cinnamon
1 tsp. cloves
1/2 tsp. salt

Cream Crisco and sugar. Separate eggs; add vanilla to yolks, beat until well mixed. Add the sour milk in which the soda has been dissolved, alternately with the flour, which has been sifted with the baking powder, spices and salt. Mix until smooth and pour into a greased shallow pan, spread over the batter a meringue made as follows: Beat egg whites until they hold a point. Add 1 c. brown sugar and continue beating until smooth. Sprinkle the meringue with pecans and bake in moderate oven for 45 mins.

This recipe won first prize in a magazine contest in 1929.

PENUCHE ICING

Mrs. B. G. Moore
(Esther)

1/2 c. butter
1 c. brown sugar, packed
1/4 c. milk
1-3/4 to 2 c. sifted confectioners sugar

Melt butter in saucepan. Add brown sugar. Boil over low heat 2 mins., stirring constantly. Stir in milk. Bring to boil, stirring constantly. Cool to lukewarm. Gradually add confectioners sugar. Beat until thick enough to spread. If icing becomes too stiff, add a little hot coffee.

SPICE CAKE

Mrs. J. C. Herring
(Mildred)

Boil 1 c. raisins in 2 c. water for 5 mins. Cool and drain and this will make 1 cup.

1 c. sugar
2 level tbsp. shortening
1 tsp. soda, dissolved in 1 c. raisins and water
2 c. flour
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
1/2 tsp. allspice
1 tsp. salt

Cream shortening, add raisins and water. Then all dry ingredients sifted together and raisins and nuts, if you wish. Pour into greased and floured 9x13" oblong pan. Bake about 30 mins. at 375°. Frost with a little confectioners frosting or glaze.

I call this a poor man's cake.

LAYER FRUIT CAKE

Mrs. Woodrow Krimminger
(Julia)

1/2 lb. butter or margarine
8 eggs
2 c. sugar
3 c. flour (save one for raisins)
1 c. buttermilk (made with 1 tsp. vinegar)
2 tsp. soda
1 c. pear preserves
1 c. fig preserves
1 c. blackberry jam or jelly
1/2 lb. candied cherries
1 c. pineapple preserves
1 lb. pecans
1 lb. English walnuts
1 box raisins (dark or white) rolled in flour

Makes 4 layers. Use wax paper in bottom of pans. Bake at 275° for 1-1/4 hrs. Stack with Layer Fruit Cake Filling.

LAYER FRUIT CAKE FILLING

Mrs. Woodrow Krimminger
(Julia)

1/2 lb. butter (not margarine)
2 c. sugar
1 c. milk
2 egg yolks

Cook butter and sugar, stir in egg yolks. Add milk. Cook, but not too thick. Put on cake and add 8 half pecans, along with different colored candies.

PERSIMMON FRUIT CAKE

Mrs. Frank Hutchinson
(Ruth)

2 c. brown sugar
1 c. butter or margarine
1-1/2 c. persimmon pulp
2 c. self-rising flour
2 tsp. cinnamon
1 c. milk
1 c. raisins
1 lb. mixed candied fruit
1 c. nuts

Cream margarine and sugar and add pulp. Add flour and cinnamon mixture alternately with milk. Add raisins, mixed fruit and nuts last. Pour batter into 3 greased and floured 9" layer pans and bake in a 350° oven about 20 mins. or until layers test done. Turn out and cool layers. Put together with this filling.

Filling: 1/2 c. nuts, 3 eggs, 1 c. sugar, 1 stick margarine, 1 c. coconut, 1 13-oz. can undiluted milk. Combine all ingredients. Mix well and cook until thick enough to spread. Put filling between layers and allow to stand in the refrigerator overnight before cutting.

PUMPKIN CAKE

Mrs. Troy Miller
(Dianne)

1 whole egg plus 3 egg yolks (save whites)
2 c. sugar
3 c. self-rising flour
1-1/2 c. Wesson Oil
2 c. pumpkin
1 tsp. cinnamon
2 tsp. allspice

Mix dry ingredients. Add rest of ingredients and mix well. Pour into greased and floured layer pans. Bake at 350° about 25-30 mins.

Icing: 1 box confectioners sugar, 1/2 c. Crisco, 1 stick margarine, 3 egg whites, 1/2 c. chopped pecans. Combine Crisco and margarine with half of the confectioners sugar. Add eggs and mix. Add remainder of sugar and nuts and mix well.

Note: Cake must be completely cool before icing.

RAW APPLE CAKE

Mrs. Vyron Petrea
(Hattie)

3 c. flour
3 eggs
2 c. sugar
1-1/4 c. Wesson Oil
1 tsp. baking powder
1/2 tsp. salt
1 tsp. soda
1 tbsp. vanilla
3 c. diced apples
1 c. chopped pecans

Blend sugar, eggs, Wesson Oil in mixer. Add sifted dry ingredients. Beat well. Fold in apples and nuts. Bake in 3 layers or a loaf pan. Good with a caramel icing.

PINEAPPLE CAKE

Mrs. John A. Walker
(Sarah)

1 c. margarine
2 c. sugar
3 large eggs
2 egg yolks
3 c. sifted plain flour
3 tsp. baking powder
1/4 tsp. salt
1 c. milk
2 tsp. vanilla flavoring

Cream shortening until smooth. Add sugar. Add eggs and yolks, one at a time, beating after each. Sift flour, baking powder and salt together and add alternately with milk. Add flavoring. Bake in 3 9-in. pans at 350° for about 25-30 mins.

Icing: 1-1/2 c. sugar, 1/4 tsp. cream of tartar, 1/2 c. cold water, 1 tbsp. light syrup, 2 egg whites, unbeaten, 1 can (15 ozs.) crushed pineapple. Place all ingredients except pineapple in top of double boiler. Beat about 5 mins. or until mixture is well mixed and will stand in peaks. Drain pineapple. Put a layer of plain cake on plate. Spoon one third of the pineapple juice over it and spread one third icing over layer; then top with one third of drained pineapple. Repeat until all three cake layers are used.

HOT MILK CAKE

Mrs. Sam Hudson
(Ola)

4 eggs
2 c. sugar
2 c. flour
2 tsp. baking powder
1/4 tsp. salt
1 c. milk
1 stick margarine
1 tsp. vanilla

Put milk and margarine in pan and get hot. DO NOT BOIL. Beat eggs and sugar together, add dry ingredients that have been sifted together. Add vanilla and hot milk mixture last. Make a very thin batter. Bake at 325° for 20-25 mins.

ATLANTA LANE CAKE

Mrs. Jesse Carter
(Margaret)

1 c. butter or oleo
2 c. sugar
3-1/4 c. plain flour, sifted
1 tsp. baking powder
1 c. milk
8 egg whites, stiffly beaten
1 tsp. vanilla

Cream butter and sugar until light. Sift dry ingredients together and add to creamed mixture alternately with milk and vanilla. Blend well. Fold in egg whites. Pour into 3 pans. Bake at 375° for 25-30 mins. Put together with lane frosting and frost with white icing.

Lane Frosting: 1/2 c. butter, 8 egg yolks, 1 c. chopped nuts, 1 c. chopped raisins, 1 c. sugar, 2 tsp. brandy or rum flavoring. Cook over low heat until slightly thick. Spread between layers.

White Icing: 1-1/2 c. sugar, 1/2 c. water, 1 tsp. vanilla, 2 tbsp. white syrup, 2 egg whites. Mix sugar, syrup and water. Cook until it spins a thread. Beat egg whites stiff, but not dry. Add boiling syrup to egg whites gradually, beating vigorously. Add vanilla and continue beating until the proper consistency to spread.

MILK FROSTING

Mrs. Herman Misenheimer
(Velma)

1-1/2 c. sugar
2 tbsp. butter
1/2 c. milk
1/2 tsp. vanilla

Melt the butter in a saucepan, then add sugar and milk. Boil gently, without stirring, to the soft-ball stage. Beat until stiff enough to spread; then add flavoring and spread over cake. For a two-layer cake.

ROCKY RIVER CAKE

Mrs. John D. Suther
(Gladys)

1/2 c. margarine
1/2 c. Crisco
2 c. sugar
3 eggs
3 c. plain flour
1 c. buttermilk
1 tsp. soda
1 tsp. vanilla
Pinch of salt

Cream margarine, Crisco and sugar together. Add eggs. Add soda to the flour mixture and sift with pinch of salt. Add the flour to cream mixture, alternating with the buttermilk. Lastly, add the vanilla and bake in a heated oven at 350° for 25-30 mins., or until done.

Filling: Cook for 1 hr. on low heat - 1 c. butter or 2 sticks margarine, 2 c. granulated sugar, 1 c. evaporated milk. Stir occasionally. Beat with spoon. Add 1 tsp. vanilla.

ITALIAN CREME CAKE

Mrs. Louis Suther
(Madelyn)

1 stick butter or margarine
1/2 c. Crisco
2 c. sugar
5 egg yolks
1 tsp. soda
5 egg whites, beaten
2 c. plain flour
1 c. buttermilk
1 tsp. vanilla
1 c. nuts
1 c. coconut

Cream butter, Crisco and sugar; add egg yolks. Sift flour and add soda. Add to mixture with buttermilk, flour first and last. Stir in nuts and coconut. Fold in egg whites. Bake in 3 9" cake pans at 350° for 20 mins. or until done. Ice with Italian Creme Cake Icing.

ITALIAN CREME CAKE ICING

Mrs. Louis Suther
(Madelyn)

1 8-oz. pkg. cream cheese, softened, 1/2 c. Crisco,
1 box confectioners sugar, 1 tsp. vanilla. Mix all
ingredients (if too thick, add milk). Spread be-
tween layers and on top and side of Italian Creme
Cake.

TEXAS SHEET CAKE

Mrs. Guy Cress
(Helen)

2 sticks margarine
4 tbsp. cocoa
1 c. water
1/2 tsp. salt (I use less.)
2 c. sugar
2 c. flour, sift before measuring
2 well-beaten eggs
1 tsp. baking soda
1/2 pt. sour cream

Heat and stir the margarine, cocoa, and water until
they come to a boil. Remove from heat. Add remain-
ing ingredients. Put on a large cookie sheet that
has been greased and floured lightly. Bake at 375°
for 20 mins. Cool and frost.

Icing: 1 stick margarine, 4 tbsp. cocoa, 6 tbsp.
milk, 1 box confectioners sugar, 1 c. pecans, chopped,
1 tsp. vanilla. Bring the first 3 ingredients to
a boil, remove from heat and put into a bowl. Add
the remaining ingredients and combine.

CONFECTIONERS ICING

Mrs. Herman Misenheimer
(Velma)

1 box (1 lb.) confectioners sugar, sifted
1/2 c. Crisco
1 unbeaten egg white
4 to 5 tbsp. milk

Cream Crisco. Add about 1/2 of the sugar. Mix well.
Add 2 tbsp. milk, then about 1/3 more sugar. Beat
thoroughly. Add egg white and beat well. Add rest
of sugar and milk as needed. When all ingredients are
mixed, beat at least several minutes at high speed.
Flavor as desired.



CANDY STRAWBERRIES

Mrs. E. R.
(Efford)

3 boxes strawberry jello
1 c. nuts, chopped
1 c. coconut
1 c. Eagle Brand Milk

Mix well and shape into strawberries. Mix a few drops of green food coloring into 2 tbsp. coconut to make stems for strawberries. Do not add water to jello.

CANDY PEANUTS

Mrs. George Troutman
(Mary Alice)

2 c. peanuts
1 c. sugar
1/2 c. water

Mrs. Sam Hudson
(Ola)

Put peanuts, sugar and water in sauce pan and cook until all the water is cooked out, stirring constantly. Put in pan and roast in a 350° oven for 10 mins.

COCONUT PASTEL BONBONS

Miss Anne Cline

1 pkg. (3 oz.) cream cheese
2-1/2 c. confectioners sugar
1/4 tsp. vanilla
Food coloring
1/3 to 1/2 c. coconut

Cream the cream cheese until smooth. Gradually beat in sugar and blend thoroughly. Add vanilla and a drop of food coloring. Refrigerate 1 hour. Shape into small walnut-size balls and roll in coconut. Refrigerate several more hours until firm. Makes 20.

NUT ROLL

Mrs. Norman Talley
(Ruth)

3/4 lb. margarine or butter
1 lb. marshmallow
1 lb. rolled graham crackers
1 lb. shelled pecans
4 tbsp. brown sugar
2 (7-1/4-oz.) boxes pitted dates
2 tsp. vanilla
1/2 lb. crystallized cherries
1/4 lb. crystallized citron, cut fine
1/2 lb. crystallized pineapple

In the top of a double boiler, melt the butter and the marshmallows. In a large bowl, put other ingredients and pour melted mixture and mix well. Mold or shape into rolls or loaves. Wrap in wax paper and store in refrigerator.

PEANUT BRITTLE

Mrs. Leon Kanipe
(Frances)

2 c. white sugar
1 c. white corn syrup
1/4 c. water
2 c. raw peanuts
1 tsp. baking soda
1 tsp. salt
1 tsp. vinegar

Combine sugar, corn syrup and water. Cook to soft ball stage. Add peanuts and cook until mixture turns dark. Remove from heat, add baking soda, salt and vinegar. Stir well, pour onto buttered cookie sheet. Cool and break into pieces. Yield: 2 pounds.

PEANUT BRITTLE

Miss Thelma Walker

3 c. white sugar
1 c. white corn syrup
1 in. strip paraffin, grated
1 qt. raw shelled peanuts
3 tsp. baking soda
1/4 tsp. salt

Mix sugar, salt, paraffin and syrup in large saucepan. Stir over low heat until dissolved and blended. Add nuts and stir until nuts are brown and parched (they will pop and crack). Remove from heat and stir in soda. Pour at once onto 2 buttered cookie sheets. This will bubble up and look strange. Smooth down with the back of spoon. When completely cold and set, break into pieces.

FIVE MINUTE FUDGE

Miss Thelma Walker

2/3 c. evaporated milk
1-2/3 c. sugar
1/2 tsp. salt
1-1/2 c. semi-sweet chocolate morsels
1 tsp. vanilla
1-1/2 c. miniature marshmallows

Mix milk, sugar and salt in heavy saucepan and bring to a boil, stirring constantly. Boil for 5 minutes. Remove from heat and add chocolate morsels, vanilla and marshmallows. Stir until marshmallows melt, then turn into 8" square buttered pan. Garnish with nuts, if desired. Cool and cut into squares.

SKILLET PEANUT BUTTER FUDGE

Mrs. Morris Tarlton
(Doris)

2 c. sugar
3 tbsp. butter
1 c. canned milk

1 c. miniature marshmallows
1 12-oz. jar crunchy peanut butter
1 tsp. vanilla

Use electric fry pan, heated to 280°. Cook together the sugar, butter, and milk to the boiling point, and then cook 5 minutes, stirring constantly. Turn off heat and add the last three ingredients. Pour immediately in an 8 or 9 inch pan.

STRAWBERRIES

Mrs. Lewis Cress
(Jane)

2 cans angel flake coconut
2 c. nuts
4 small pkg. strawberry jello
1 can condensed milk
1 tsp. unflavored gelatin

Grind the coconut and nuts. Add the other ingredients and refrigerate for 4 hours. Remove from refrigerator and mold with hands into strawberry shape. Roll in red sugar and use green sugar on top for a leaf effect. Makes about 100.

HOME MADE MINTS

Mrs. Bruce Lipe
(Joyce)

2 c. sugar
1/2 c. water
1 stick margarine

Cook in thick bottom pot until 260° is reached on candy thermometer. Pour on a pure marble slab and add flavoring and color of your choice.

CHOCOLATE COVERED CHERRIES

Mrs. George Suther
(Frances)

- 1 box powdered sugar
- 1 stick margarine
- 1 large jar maraschino cherries

Mix sugar, softened margarine and a little of cherry juice to make stiff dough. Drain cherries. Form ball of dough around each cherry. Dip into melted semi-sweet chocolate with a little parrafin added. Place on wax paper to cool.

CREAMY FUDGE

Mrs. Otis Boger
(Pauline)

Melt a piece of butter size of small egg or smaller with 1 square of chocolate or 3 tbsp. cocoa. When melted well, add one scant cup of rich milk (about 3/4 c.)

Let this cook until rather thick so that is nice and smooth and looks almost like pudding. Then add 2 c. white sugar. Stir well, but don't stir after it begins to boil (medium beat). Cook until it forms a soft ball in cold water. Let cool to lukewarm and then beat. When almost finished beating, add nuts and pour on buttered plate. Cut into squares when cold. It will never fail and is creamy.

MARTHA WASHINGTON DIPPED CANDY

Mrs. Guy Cress
(Helen)

Prepared by a former student in my classroom,
Brenda Swan, for a baking contest we had as a
class project.

Cream: 1 stick butter

Add: 2 lb. powdered sugar, gradually

Add: 1 can sweetened condensed milk, 2 pts.

" chopped nuts or cherries and 1 can coconut.

Form into balls and refrigerate overnight. Melt
1 lb. chocolate chips and 1 stick (1/4 lb.)
paraffin wax together over low heat in a double
boiler. Dip centers.

TEXAS BONBONS

Mrs. Gerald Ferguson
(Bernice)

2 1-lb. boxes confectioners sugar

1 15-oz. can sweetened condensed milk

1/2 c. butter, melted

2 c. finely chopped pecans

1 3-1/2-oz. can flaked coconut

Mix all ingredients in a large mixing bowl, use
hands if necessary. Shape into balls, smaller
than a walnut; let set about 1 hour. Melt 12-oz.
pkg. semi-sweet chocolate chips with 1-oz. paraffin
wax. Dip balls and place on waxed paper. (Use
round toothpicks to dip balls.) Leave the chocolate
over warm water while you dip. After chocolate
has started to set, go back and fill toothpick
holes with chocolate. Do not refrigerate. Makes
about 11 dozen.



NO BAKE COOKIES

Mrs. George Troutman
(Mary Alice)

Miss Carolyn Bost

2 c. sugar
3 tbsp. cocoa
1 stick margarine
1/2 c. milk
1 tsp. vanilla

Mix all ingredients well and cook 1 min. Remove from heat and add 1/2 c. peanut butter and 3 c. uncooked oatmeal. Mix well and drop by teaspoon onto wax paper. Cool.

WILLIAMSBURG COOKIES

Mrs. Ralph Barnhardt
(Sandra)

1 egg white
1 c. sifted brown sugar
1 tbsp. flour
1 c. pecans
Pinch of salt

Beat egg white very stiff. Add slowly the brown sugar. Then add flour, nuts and salt. Drop from teaspoon on greased baking sheet. Bake at 300° for 15 mins.

PECAN CHEWS

Mrs. Troy Miller
(Dianne)

1 stick margarine
2 eggs
1-1/2 c. self-rising flour
2 c. brown sugar
1 tsp. vanilla
1 c. chopped nuts

Melt margarine and sugar, remove from heat and let cool slightly. Lightly beat eggs and add to brown sugar and margarine. Add flour and stir. Add vanilla and nuts. Mix well. Pour into a greased and floured 8"x8" pan and bake at 325° until brown.

FRUIT CAKE SQUARES

Mrs. Gene Miller
(Brenda)

6 tbsp. margarine
1-1/2 c. graham cracker crumbs
1 c. shredded coconut
2 c. candied fruit
1 c. dates, optional
1 c. nuts
1 15-oz. can sweetened condensed milk

Sprinkle crumbs on margarine, then coconut. Distribute candied fruit. Cut dates in small amount of flour. Sprinkle nuts over mixture. Press lightly with hand. Pour milk over mixture. Bake at 350° for 25-30 mins. Cool completely before cutting. Makes 54 small squares.

AMBROSIA COOKIES

Mrs. Jesse Ritchie
(Maggie)

1 c. butter or margarine
1 c. brown sugar
1 c. white sugar
2 eggs
2 c. flour
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
1 c. coconut
1 c. chopped dates
1 c. chopped nuts
1 c. raisins
1-1/2 c. quick rolled oats
1 tbsp. grated orange rind

Mix together and drop by teaspoonsful on greased baking sheet. Bake at 375° for 15 mins. or until done.

BUTTER PECAN COOKIES

Mrs. George Troutman
(Mary Alice)

1 c. margarine
3/4 c. brown sugar
3/4 c. granulated sugar
2 eggs
1 tsp. vanilla
2-1/4 c. sifted flour
1 tsp. soda
1/2 tsp. salt
1 c. chopped pecans

Cream margarine and sugars until light and fluffy. Beat in eggs and vanilla. Combine dry ingredients; add to creamed mixture and mix well. Stir in pecans. Drop from teaspoon onto ungreased cookie sheets. Bake at 375° for about 10 mins. or until lightly browned. Yield: About 48 cookies.

SHIRLEY'S PECAN BALL COOKIES

Mrs. Mike Herring
(Linda)

1/2 c. butter or margarine
1/2 c. shortening
1 tsp. vanilla
2 c. flour
6 tbsp. powdered sugar
1 c. chopped pecans

Cream butter, shortening and vanilla. Stir in remaining ingredients. Roll into small balls. Bake at 400° for 10 mins. Roll in powdered sugar while hot.

FRUIT COOKIES

Miss Anne Cline

1 c. butter
1-1/2 c. brown sugar
2-1/2 c. flour
3 eggs
1-1/2 c. raisins
1 tsp. soda
1-1/2 tsp. cinnamon
1 tsp. cloves
1 c. nuts

Cream butter and brown sugar. Add eggs and beat well. Sift dry ingredients with flour and add to mixture. Add raisins and nuts. Drop by spoonful on greased cookie sheet. Bake at 350° for 20 to 25 mins.

This was a favorite recipe of my grandmother, Mrs. Charles E. Ridenhour, and all the grandchildren.

NUTTY FINGERS

Mrs. Sam Hudson
(Ola)

3/4 c. butter
4 tbsp. powdered sugar
1 tbsp. ice water
2 c. sifted flour
1 tsp. vanilla
1 c. chopped pecans

Mix all ingredients, and shape into cookies the size of a finger. Bake at 350° for 15 mins. When cool, roll in powdered sugar.

DATE FINGERS

Mrs. Horace Walker
(Irene)

1 stick margarine, melted

Add: 1 c. sugar
1/2 box chopped dates
1 egg, beaten
1 c. chopped nuts

Boil 10 mins. slowly, and add:

2 c. Rice Krispies
1 tsp. vanilla

Cool. Make fingers. Roll in fine coconut. Put in refrigerator for 1 hour.

COCONUT LEMON SOURS

Mrs. Banks Ritchie
(Betty)

1 c. unsifted all-purpose flour
2 tbsp. white sugar
1/8 tsp. salt
1/3 c. soft butter
2 eggs, beaten
1/2 c. chopped pecans
1 c. firmly packed brown sugar
1 c. Baker's Coconut
1 tbsp. lemon juice
1 tsp. grated lemon rind

Mix flour, sugar and salt in bowl. Cut in butter until mixture resembles coarse meal. Press in ungreased 9-inch square pan. Bake at 350° for 15 mins. Mix remaining ingredients; spread over baked mixture. Bake 30 mins. longer. Spread with glaze; top with more coconut. Makes 20.

Glaze: Stir 1 tbsp. lemon juice and 1 tsp. grated lemon rind into 2/3 c. sifted confectioners sugar.

LEMON SQUARES

Mrs. Guy Cress
(Helen)

1 c. flour
1/2 c. butter
1/4 c. powdered sugar

Sift flour and sugar into bowl. Blend in butter with fingers until well mixed. Pat evenly into bottom of 8"x8" baking pan. Bake for 20 mins. at 350°.

Beat together: 2 eggs
1 c. granulated sugar
1/2 tsp. baking powder
2-1/2 tbsp. fresh lemon juice

Pour mixture over baked crust. Return to oven for 20-25 mins. at the same temperature. Cool. Cut in squares.

BUTTERSCOTCH COOKIES

Mrs. Sam Hudson
(Ola)

1 stick margarine
2 c. brown sugar, firmly packed
2 eggs
1-1/4 c. sifted flour
1-1/2 tsp. baking powder
1/4 tsp. salt
2 c. chopped pecans

Melt margarine, stir in brown sugar. Mix well. Cool slightly and stir in well beaten eggs. Sift together flour, baking powder and salt. Mix in nut meats. Add to first mixture. Drop by teaspoonsful several inches apart on greased baking sheet. Bake in slow oven (325°) for 20-25 mins. Remove from pan at once.

BUTTERSCOTCH COOKIES

Mrs. Frank Moose
(Blanche)

4 c. light brown sugar (or 2 1-lb. boxes)
4 eggs
1 c. shortening
1 tsp. nutmeg
1 tsp. allspice
7 c. flour
1 tbsp. soda
1 tbsp. baking powder
2 tbsp. water
1/2 tsp. salt
1 tsp. cinnamon
1 c. nuts, if desired

Cream sugar, and shortening well, add water, add whole eggs, one at a time, combine dry ingredients, add to creamed mixture, small amounts at a time. Will be very stiff. Use all the flour. Make rolls about the size of half dollar. Wrap in wax paper - let stand in refrigerator overnight or longer, slice and bake at 375° for 10-12 mins.

CHOCOLATE CHIP COOKIES

Mrs. Herman Misenheimer
(Velma)

1/2 c. shortening
1/2 c. brown sugar
1/4 c. white sugar
1 egg, well beaten
1 tsp. vanilla
1 c. flour
1/2 tsp. soda
1/2 tsp. salt
1/2 c. chopped nuts
1 6-oz. pkg. semi-sweet chocolate drops

Cream shortening and sugars. Add beaten egg and vanilla. Mix dry ingredients together and add. Finally, add nuts and chocolate drops. Drop onto greased cookie sheet. Bake 10-12 mins. at 375°. Yield: 4 dozen cookies. Note: Chocolate Drops can be omitted. Add what you like.

CHOCOLATE CHIP COOKIES

Mrs. Sam Hudson
(01a)

1-1/2 sticks margarine, melted. Mix with:
1 1-lb. box brown sugar. Add 3 eggs. Mix
together: 2-1/2 c. flour, sift after measuring
2-1/2 tsp. baking powder
1/2 tsp. salt
6-oz. chocolate chips
1/2 c. chopped nuts
1 tsp. vanilla

Mix all together. Put in 9"x13"x2" greased pan.
Bake at 350° for 25-30 mins. When cool, cut in
squares.

This recipe won second prize at the State Grange
Convention.

GRAHAM CRACKER DREAM BARS

Mrs. J. Paul Cline
(Bessie)

1/2 c. milk
2 sticks butter
1 c. sugar
1 egg

Let this come to a boil for one minute - stirring
constantly. Remove and add 1 c. crushed graham
cracker crumbs, 1 c. broken pecans and 1 c.
coconut. Put one layer of graham crackers (about
15) in bottom of cookie sheet. Spread filling
over crackers. Top with another layer of crackers.

Icing: 3/4 stick butter
2 tbsp. milk
2 c. powdered sugar
1 tsp. vanilla flavoring

This recipe won first prize in the State Grange
Cookie Contest.

CRUNCHIES

Mrs. Ray Bost
(Barbara)

2 pkg. Butterscotch Morsels
1 c. salted peanuts
1 5-1/2-oz. can Chow Mein Noodles

Melt morsels, add nuts and noodles. Drop by
tablespoonsful on waxed paper.

CHRISTMAS CRUNCHIES

Mrs. Gene Moose
(Gaynelle)

1/2 c. margarine
1/2 c. brown sugar
1/2 c. white sugar
1 egg, well beaten
1/2 tsp. vanilla
1 c. flour
1/2 tsp. soda
1/4 tsp. salt
1/4 tsp. baking powder
1/2 c. coconut
1 c. corn flakes
1 c. oatmeal
1/2 c. chopped nuts

Cream margarine, add sugar, egg, and vanilla. Sift dry ingredients together and add to creamed mixture. Add corn flakes, oatmeal, coconut and nuts. Roll into small balls and place about 2" apart on greased cookie sheet. Bake at 350° for 10-15 mins.

These are very delicious cookies. The recipe may be doubled to make around 10 dozen cookies.

ICE BOX COOKIES

Mrs. Jerry Clontz
(Peggy)

2 sticks margarine
1 egg
1 c. sugar
1/2 c. pecans
1 c. graham cracker crumbs
1 c. flaked coconut
1/3 c. milk

Add egg, milk, sugar and margarine together and boil 2 mins. Remove from heat, add crumbs, coconut and nuts. Line 9x13-inch pan with whole graham crackers. Spread with mix. Then line again with whole crackers. Cream 2 c. powdered sugar, 2 tbsp. milk, and 1 stick margarine and 1 tsp. vanilla. Top over crackers.

OATMEAL CHIP COOKIES

Mrs. Frank Hutchinson
(Ruth)

1 c. shortening
3/4 c. brown sugar, packed
1/2 c. sugar
1 egg
3/4 tsp. salt
2 tbsp. milk
1 tsp. vanilla
2 c. flour
2 c. Quaker Oats
1 6-oz. pkg. chocolate chips

Cream shortening and sugar well. Add egg, milk and vanilla. Mix thoroughly. Add flour, soda, salt, mixing well. Stir in oats, then chocolate chips. Drop by teaspoonsful onto ungreased cookie sheet. Bake at 350° for 12-14 mins.

OATMEAL COOKIES

Mrs. Paul Barringer
(Mary)

1 c. sugar
1 c. butter or margarine
2 eggs
5 tbsp. sweet milk
1 c. chopped nuts
2 tsp. soda
1/2 box seeded raisins
2 c. uncooked rolled oats
2 c. flour
Pinch of salt
1 tsp. cinnamon

Mix shortening, sugar, milk, flour, soda, eggs, and raisins. Add oatmeal last. Nuts will improve them, but can be omitted. When well mixed, drop from spoon on a greased pan, bake very slowly for about 20 mins.

CHOCOLATE CHIP OATMEAL COOKIES

Mrs. Ralph Ritchie, Jr.
(Amelia)

1-1/2 c. sifted flour
1 tsp. soda
1 tsp. salt
1 c. shortening
3/4 c. white sugar
3/4 c. brown sugar
2 eggs, unbeaten
1 tsp. hot water
1/2 to 1 c. chopped nuts, if desired
1 pkg. chocolate chips
2 c. oatmeal
1 tsp. vanilla

Sift flour, measure, add soda and salt and sift. Cream fat until fluffy. Add sugars, cream well. Beat in eggs, add hot water, add sifted ingredients. Add nuts, chocolate chips and oatmeal. Mix well. Add vanilla. Drop by spoonful on greased cookie sheet. Bake at 350° for 10-12 mins. Yield: 5 dozen.

PEANUT BUTTER COOKIES

Mrs. Ray Bost
(Barbara)

1 pkg. Yellow Cake Mix
1 c. peanut butter
1/2 c. cooking oil
2 tbsp. water
2 eggs

Preheat oven to 350°. Combine all ingredients and mix well. Roll in one-inch balls and place on ungreased cookie sheet. Press a criss-cross on each cookie with fork prongs that have been dipped in water. Bake at 350° for 10-12 mins, until golden. Cool on cookie sheet for about 1 min., then remove to rack to finish cooling.

PEANUT BUTTER COOKIES

Mrs. Carl Heintz
(Merle)

1 c. sugar
1 c. peanut butter
1 egg

Beat together. Drop by teaspoonsful onto ungreased cookie sheet and bake at 350° for 10 mins.

PEANUT BUTTER COOKIES

Mrs. Sam Hudson
(Ola)

1/2 stick margarine
1/2 c. brown sugar
1/2 c. white sugar
1 egg
1/2 c. peanut butter
1 c. flour
1/4 tsp. soda
Pinch of salt

Mix margarine, sugar, egg, salt and peanut butter until smooth. Sift flour and soda. Mix well. Roll in small balls, press down with fork. Bake at 325° for 8-10 mins.

PEANUT BUTTER COOKIES

Mrs. Paul Barringer
(Mary)

1 c. white sugar
1 c. brown sugar
1 c. shortening
3 c. flour, plain
1 c. peanut butter
2 eggs
1-1/2 tsp. soda
1-1/2 tsp. baking powder
1 tsp. salt
1 tsp. vanilla

Cream shortening and sugar. Add peanut butter and eggs. Add everything else. Form into small balls. Place on cookie sheet. Press both ways with fork to make cross design on top. Bake at 350°.

DROP FRUIT COOKIES

Mrs. George Troutman
(Mary Alice)

2 sticks margarine (1/2 lb. butter)
1-1/2 c. brown sugar
3 eggs
1-1/2 c. raisins
1-1/2 c. walnuts or pecans
1-1/2 tsp. each, nutmeg, cloves, cinnamon
2-1/2 c. flour
1 tsp. soda, dissolved in 1 tbsp. of warm water

Drop by teaspoon on cookie sheet. Bake at 325°.

MEXICAN DROP COOKIES

Mrs. Kenneth Sherwood
(Mildred)

Beat: 1 c. shortening
2 c. sugar
3 eggs
1 tsp. lemon extract

Stir in: 1/2 c. milk
3-1/4 c. rolled oats
1 c. shredded coconut
1-1/2 c. chopped, dried or candied fruit

Sift in: 3 c. flour
1 tsp. soda
1/2 tsp. salt

Mix well. Drop by spoonful on cookie sheet and
bake at 350° for 9 mins. This recipe makes 75
cookies.

DROP COOKIE - called Justine Cookie

Mrs. Guy Cress
(Helen)

1 c. butter
1 c. light brown sugar
2/3 c. sugar
1 egg, beaten
2-1/2 c. all-purpose flour
2 tsp. soda
1/8 tsp. salt
1 tsp. vanilla
1 c. uncooked oatmeal
1 c. chopped dates
1 c. chopped pecans

Cream butter and sugars thoroughly in large bowl
with electric mixer. Add egg, beat well. Sift
flour, soda, salt. Add to mixture. When blended,
stir in rest of the ingredients. Roll in balls
about size of quarter. Place 2" apart on greased
cookie sheet. Bake at 350° for 10-12 mins. Cookies
will puff up and drop - don't worry - they are
supposed to do this. A crisp cookie - very good.

SUGAR COOKIES

Mrs. Harold Overcash
(Jeanette)

3 c. flour
1 tsp. baking powder
1/4 tsp. salt
1-1/4 c. sugar
1 c. shortening
3 eggs
1 tsp. vanilla

Sift dry ingredients together. Add shortening, mixing with fork. Add unbeaten eggs and flavoring. Roll out very thin on floured board and cut with floured cutter. Decorate tops if desired. Bake at 375° for 8 mins. Makes 6 dozen.

SUGAR COOKIES

Mrs. Earl Blackwelder
(Pat)

1 c. butter
2 c. sugar
4 eggs
2 tbsp. milk
1 tsp. vanilla
1 tsp. lemon
6 c. plain flour, sifted
6 tsp. baking powder

Melt butter and mix with sugar. Stir in eggs, one at a time. Add milk and flavoring. Sift flour and baking powder together. Mix in about a cup at a time. Make into a ball and put in the refrigerator for at least an hour. Bake at 350° about 10-12 mins. These cookies decorate very well.

This is an unusual recipe - a friend gave it to me wrong. I didn't know it - but it turned out better the wrong way. This recipe has also been given to a lot of cake decorating classes.

PLAIN SUGAR COOKIES

Mrs. Horace Walker
(Irene)

3/4 c. margarine
1 c. sugar
1 egg
1/3 c. sour cream
3 c. flour
1 tsp. soda
1/2 tsp. salt
2 tsp. vanilla

Cream margarine and sugar. Add the unbeaten egg and sour cream and beat well. Blend in sifted dry ingredients. Add vanilla last. Chill the dough for a few hours. Then form into small balls and flatten on baking sheet. Bake about 10 mins. at 375°.

SUGAR COOKIES

Mrs. Otis Boger
(Pauline)

3-1/4 c. sifted all-purpose flour
1/2 tsp. salt
1 c. sugar
1 tsp. baking powder
3/4 c. margarine
2 eggs
1 tsp. vanilla

Bake at 350° for 10 mins. or until lightly golden.

ROLLED SUGAR COOKIES

Mrs. Jay Cress
(Cora)

1 egg
1/2 c. shortening
3/4 c. sugar
1 tsp. baking powder
1 tsp. vanilla
Flour to roll, about 3 cups

Roll very thin. Sprinkle sugar over before you cut. Bake in hot oven.

SUGAR COOKIES

Mrs. Paul Barringer
(Mary)

2 eggs
1 c. butter or margarine
1 c. sugar
2-1/2 c. flour
1/2 tsp. soda
1 tsp. vanilla

Cream sugar and butter, add eggs, flour, soda and vanilla. Divide into 5 balls, wrap in waxed paper and chill overnight. Roll thin on floured board, cut with cookie cutter. Bake at 350° until golden brown.

OLD-FASHION SUGAR COOKIES

Mrs. Earl Lippard
(Doris)

2 eggs
1 c. oleo
1 c. granulated sugar
2-1/2 c. plain flour
1/2 tsp. soda
1/2 tsp. salt
1 tsp. vanilla

Cream butter and sugar. Add unbeaten egg and blend thoroughly. Sift together flour, soda and salt. Add with vanilla to other mixture. Dough will be too loose to work with at first, so refrigerate. Then take small portions at a time and roll 1/4" thick on floured board. Cut with favorite cookie cutter and bake on cookie sheet at 350°. Makes about 7 dozen cookies. Cookies can be sprinkled with colored sugar before baking. If dough stays refrigerated for several days, it is easier to work with.

MAGIC BARS

Mrs. Jesse Ritchie
(Maggie)

- 1/2 c. butter or margarine, melted
- 1 c. chopped nuts
- 1-1/3 c. coconut
- 1-1/2 c. graham cracker crumbs
- 1 6-oz. pkg. chocolate bits
- 1 can Eagle Brand Sweetened Milk

Melt margarine in baking dish or pan. Spread cracker crumbs evenly, add other ingredients as named in layers, pour milk evenly over last. Bake for 25 mins. or until lightly browned. Cool in pan for about 15 mins. Cut in bars. Yields: 25 1-1/2" x 3" bars.

NUT BALLS

Mrs. Earl Blackwelder
(Pat)

Mix together 1/2 lb. or 1 c. graham cracker crumbs, 1 c. chopped nuts, 1 box confectioners sugar, 1/2 c. peanut butter, 1 c. flaked coconut, 2 sticks melted oleo. Form into balls (small) and dip in following mixture: Mix and melt in double boiler 1 pkg. (12-oz.) semi-sweet chocolate morsels and 1 cake paraffin wax.

7-LAYER COOKIES

Miss Anna Margaret Cline

- 1/2 stick margarine, melted in pan
- 1 c. graham cracker crumbs
- 1 can flake coconut
- 1 6-oz. pkg. semi-sweet chocolate chips
- 1 6-oz. pkg. butterscotch chips
- 1 can Eagle Brand Milk
- 1 c. chopped pecans

Place in layers as listed. Bake in preheated oven at 325° for 35 mins. Cut in squares. Bake in 9" x 14" pan.

MINT BALLS

Mrs. Guy Cress
(Helen)

2-1/2 c. powdered sugar
7 drops peppermint
1/4 tsp. vanilla
1 3-oz. pkg. cream cheese
1 large can Angel Flake Coconut

Cream the cheese till soft. Gradually add sugar, peppermint and vanilla. Divide the mixture into halves. Add 3 drops of green food coloring to one-half and 3 drops of red food coloring to the other half. Roll into small balls - then into the coconut. If the coconut doesn't stick, add a small amount of milk to the coconut. Refrigerate.

QUICK BROWNIES

Mrs. Jerry Hilliard
(Doris)

1 c. chopped nuts
2 eggs
1 stick margarine
1 c. sugar
1/2 c. all-purpose flour
1/2 c. cocoa (scant)
1 tsp. vanilla

Mix well and pour into greased and floured 8x8x2" pan. Bake at 350° for 30 mins.

BROWNIES

Mrs. George Troutman
(Mary Alice)

1 c. butter or margarine
2 c. sugar
1 tsp. vanilla
2 eggs, well beaten
1/2 c. cocoa
2 c. sifted flour
1 c. pecans, chopped

Cream together the butter or margarine and sugar. Add vanilla and eggs. Sift cocoa and flour together and add to first mixture. Add nut meats. Pour into greased baking pan and bake at 350° for 20-25 mins. Cool. Cut into squares.

RANGERS COOKIES

Miss Annis Sifford

1 c. butter or margarine
1 c. white sugar
1 c. brown sugar.

Cream together and add: 2 tsp. baking powder
1 tsp. soda
2 c. flour
2 c. corn flakes
2 c. oatmeal
1/2 tsp. salt
1 c. coconut
1 tsp. vanilla

Drop by teaspoon onto ungreased sheet. Bake at 350° for 10-15 mins. Makes 8 dozen.

COCONUT KISSES

Mrs. Earl Blackwelder
(Pat)

3 egg whites
1/4 tsp. salt
1 c. sugar
1 tsp. vanilla
1 can (3-1/2-oz.) flaked coconut
3 c. oven-toasted rice cereal (rice krispies)
Red and green candied cherries, quartered

Preheat oven to 300°. Beat egg whites with salt until frothy in a medium bowl. Beating constantly, add sugar, 1 tbsp. at a time; continue beating until sugar dissolves and meringue forms firm peaks. Stir in vanilla; fold in coconut and cereal. Drop by teaspoonsful onto greased cookie sheet. Decorate each with a piece of red or green cherry. Bake for 20 mins., or until firm, but not brown. Remove from cookie sheets to wire rack; cool completely. Yield: about 4-1/2 dozen.

MORAVIAN COOKIES

Mrs. Buck Waddell
(Margie)

1 qt. Black Porta Rican Molasses
1 lb. lard
1 lb. brown sugar
1 oz. cloves
1 oz. cinnamon (2 tbsp.)
1 tbsp. ginger
1 tbsp. soda

Dissolve soda in half cup of warm water. Use 3-1/2 lbs. or 3 sifters full of flour, more or less. Heat all ingredients except soda and flour, when cool add soda. Mix in flour until shiny and not sticky. Bake in oven at 250° - 275°.

DATE COOKIES

Mrs. Glenn Petrea
(Lucille)

1 c. granulated sugar
1 c. brown sugar
1 c. shortening (butter if possible)
4 c. flour
1/2 tsp. salt
1 tsp. soda
2 eggs, beaten

Sift flour and measure. Add salt, soda and sift again. Add sugar to this and mix. Add shortening and mix until coarse like cornmeal. Add eggs. Divide mixture into four parts.

Filling: 1 lb. chopped dates
1 c. pecans, chopped
1/2 c. water
1 c. granulated sugar

Mix above and cook over low heat until well blended and sugar is dissolved. Add a little more water if too dry. Roll out each ball of dough about 1/4" thickness. Cover with 1/4 filling and roll up. Wrap in wax paper and keep in refrigerator overnight. Slice thin to bake, at 425°.

GERMAN COOKIES

Miss Thelma Walker

Mix 1 c. sugar, 1/2 c. butter, 2 eggs, 1 tsp. vanilla and 1-1/2 c. flour. Spread thinly over cookie sheets. Sprinkle on top 1 c. nuts. Beat three egg whites until stiff, and beat in two cups brown sugar. Spread on top of nuts. Bake in slow oven (275°-300°) for 45 mins. Cut in squares.

HELLO DOLLIES

Mrs. Edwin Fisher
(Linda)

1 stick margarine
1 c. graham cracker crumbs
1 c. chocolate bits
1 c. coconut
1 c. nuts
1 can Eagle Brand Milk

Combine margarine and crumbs to form crust. Next, add ingredients in order, one layer at a time. Bake at 350° for 30 mins. in an 8"x8" pan.

CHERRY GO-ROUNDS

Mrs. Earl Blackwelder
(Pat)

1-1/4 c. sifted all-purpose flour
3 tbsp. sugar
1/2 tsp. salt
1/2 c. shortening
1 pkg. (3-oz.) cream cheese
1 tbsp. cold water
1 tsp. grated lemon peel
1/4 c. cherry preserves

Sift flour, sugar and salt into large bowl. Cut in shortening and cream cheese with pastry blender until well mixed. Stir in water and lemon peel until dough holds together and cleans the side of bowl. Chill several hours or overnight, until firm enough to handle. Preheat oven to 400°. Divide dough in half. Roll out, half at a time, on a lightly floured cloth to a 10" square; cut into 2" squares. Place 1/4 tsp. of preserves in center of each square; cut small slits in each corner to within 1/2" of preserves. Fold every other corner over preserves to make a pinwheel shape; press lightly to hold in place. Place on greased cookie sheets. Bake 6 mins. or until firm and lightly golden. Remove from cookie sheets to wire racks. Cool completely.

SAND TARTS (rolled cooky) Mrs. Guy Cress
(Helen)

4 c. sifted all-purpose flour

1/2 tsp. baking soda

1/4 tsp. salt

Cream together until light and fluffy, 1 c. butter, margarine or other shortening with 2 c. sugar. Add one at a time, beating well after each - 3 eggs. Blend in flour mixture and 1 tsp. vanilla. Chill dough several hours. On lightly floured board, roll out small amounts of dough at a time. Use fancy cutters - bake at 350° on lightly greased cooky sheets. Bakes quickly and never fails.

PUMPKIN COOKIES

Mrs. R. D. Dellinger
(Thelma)

1/2 c. butter or shortening

1 c. sugar

1 egg

1-3/4 c. sifted flour

1/2 tsp. salt

1 tsp. cinnamon

1/2 tsp. ground cloves

1/2 tsp. nutmeg

1 c. cooked or canned pumpkin

1 c. all-bran

1/2 c. chopped nuts

1/2 c. seedless raisins

Cream butter and sugar. Add egg and mix well. Sift together next 5 ingredients; add alternately with pumpkin to creamed mixture. Stir in remaining ingredients. Blend well. Drop by teaspoon onto greased baking sheets. Bake at 375° for 15 mins. Yield: 4 dozen 1-1/2" cookies or enough for 12 spooks. If dough is too soft, extra flour or bran or instant oatmeal may be added. Vanilla flavoring and more nuts may be added. These are nice to mail.

MERINGUE COOKIES

Mrs. Leon Ensley
(Ann)

3 unbeaten egg whites
1 c. sugar
1 tsp. vinegar
Pinch of salt

Beat above vigorously for 15 mins.

Stir in: 1-1/4 c. chopped pecans

Preheat oven to 350°. Drop mixture onto greased cookie sheets. Cut off oven. Put cookies in and leave 45 mins. Do not open oven door.

ORANGE BLOSSOMS

Mrs. Lewis Cress
(Jane)

3 eggs
1-1/3 c. sugar
1-1/2 c. flour
1/2 c. water (scant)
1/2 tsp. salt
1 tsp. baking powder
1 tsp. vanilla

Beat eggs, add sugar, then other ingredients. Bake in greased muffin tins (petite size), ² teaspoons batter in each tin. Bake at 350°. Do not bake too long, just until it leaves side of pan.

Coating: Mix 1 lb. confectioners sugar with juice and rind of two oranges and juice and rind of two lemons. I immediately, after taking cakes from oven, dip into mixture. Put on wax paper to dry. Makes about 6 dozen.

MEXICAN WEDDING COOKIES

Mrs. Dewey Sherwood
(Shelby)

1/2 c. butter

1 c. flour

Cream above together, then add:

3 tbsp. confectioners sugar

1 tsp. vanilla

1/2 c. chopped pecans

Bake at 350° for about 10-12 mins. on ungreased cookie sheet. Roll cookies in confectioners sugar while still hot.

SOFT MOLASSES COOKIES

Mrs. Gerald Ferguson
(Bernice)

5-1/2 c. sifted flour

2 tsp. soda

3 or 4 tsp. ginger

1 tsp. salt

1 c. butter or Crisco

1 c. sifted brown sugar, packed

2 eggs, well beaten

3/4 c. molasses

1/2 c. milk

Sift flour with soda, ginger and salt. Sift again. Cream shortening, add sugar gradually, beating after each addition until light and fluffy. Add eggs, then molasses. Add flour, alternately with milk, beating after each addition. Add more flour if needed. Chill. Roll and cut with gingerbread man cutter or other shape, as desired. Bake at 350°-400°.

CINNAMON COOKIES

Mrs. David Blackwelder
(Monty)

1 c. shortening
1-1/2 c. sugar
2 eggs
2-3/4 c. flour
2 tsp. cream of tartar
2 tsp. soda
1/4 tsp. salt

Cream shortening and sugar, add eggs. Sift dry ingredients together and add to creamed ingredients. To make cookies, make balls about the size of an English walnut and roll in a mixture of 2 tbsp. sugar and 1 tbsp. cinnamon. Place on an ungreased cookie sheet and with palm of hand, press balls down and bake at 375°-400° for about 10 mins. This recipe was given to me by Mrs. Ralph A. Honeycutt.

MOCK BABY RUTH BARS

Mrs. Jesse Ritchie
(Maggie)

4 c. quick oats
1 c. brown sugar
1/4 c. corn syrup
2/3 c. butter or margarine
1/4 c. crunchy peanut butter
1 tsp. vanilla

Mix and spread in pan. Bake until browned.

Mix: 6 oz. chocolate chips
3 oz. butterscotch chips

Melt over hot water, add 2/3 c. peanut butter (crunchy). Spread over cake and cut in bars.

NO-JELLY SNOWBALLS

Mrs. Jim Ashby
(Audrey)

1 c. butter or margarine, softened
1/2 c. sugar
2 c. sifted flour
1 c. finely chopped nuts
1 tsp. vanilla
64 bits Peter Paul No Jelly Bars (4 bars cut
into 16 pieces)

Cream butter or margarine and sugar until light and fluffy. Stir flour, nuts and vanilla. Divide dough into 64 balls, about a spoonful each. Press dough around candy bits. Bake on ungreased cookie sheets in 375° oven for about 12-15 mins. Cool slightly before removing from cookie sheets. Roll in powdered sugar.

Just as good without candy bits.

GOOD COOKIES

Miss Sarah E. Walker

2 c. sugar
1 c. butter
1 c. sour cream or milk
3 eggs
1/2 tsp. soda
Flour to make a soft dough. Chill.

Roll dough very thin, sift granulated sugar on top, and gently roll it in.

This is from an old cook book that was my grandmother's. It must be about 150 years old.

REFRIGERATOR COOKIES

Mrs. Earl Lippard
(Doris)

Line bottom of 9" x 12" pan with whole graham crackers. In sauce pan, melt 2 sticks of oleo.

Add: 1 c. sugar
1 egg
1/2 c. milk

Let come to a boil. Remove from heat. Add:

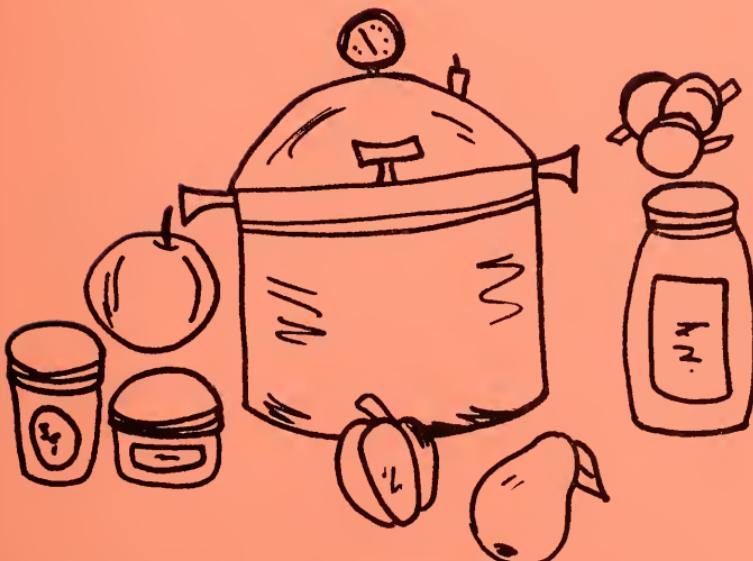
1 c. chopped nuts
1 c. coconut
1 c. graham cracker crumbs

Spread mixture over crackers. Place another layer of whole crackers over this.

Icing: 3/4 stick of oleo
2 c. confectioners sugar
1 tbsp. milk
1 tsp. vanilla

Spread over top and refrigerate. When set, cut in 1-inch squares.

Free
Canning



SQUASH RELISH

Mrs. O. D. Helms
(Gladys)

6 large squash
1 green pepper
1 red pepper
1 large onion

Grind these and add 2 tsp. celery seed. Mix 1/2 c. salt with 1 c. ice water. Pour over squash mixture and let stand 1 hour. Wash off and run through collander. Mix together: 2 c. vinegar, 3 c. sugar and 1/2 tsp. turmeric. Boil for 3 mins. Add squash and cook 10 mins. Pack in jars.

QUICK PICKLES

Mrs. Earl Blackwelder
(Pat)

1 jar Kosher dill, drained and sliced
1-1/2 c. sugar
3/4 c. vinegar

Heat sugar and vinegar and pour over pickles.

PICKLES

Mrs. Sam Hudson
(Ola)

1 quart cucumbers
1 tsp. alum
1 tsp. pickling spices
1 tsp. salt

Cover with vinegar, seal. Let stand 3 months. Pour off vinegar, add 1 c. sugar. Set in refrigerator, eat as needed.

CHOW-CHOW

Mrs. C. W. Yerton
(Mildred)

4 c. ground green tomatoes (15)
6 c. ground green peppers (12)
6 c. ground red peppers (12)
8 c. ground cabbage (1 large head)
4 c. ground onions
4 hot peppers
1/2 c. salt

Mix and let stand overnight. Next day, drain.

Put in bag: 1 tsp. celery seed
1 tsp. mustard seed

6 c. sugar
1-1/2 tsp. turmeric
4 c. vinegar
2 c. water

Bring to boil with vegetables. Cook 3 mins. Put in jars and seal.

DILL PICKLES

Mrs. Joe Pike
(Louise)

Wash cucumbers. Sprinkle with salt. Cover cucumbers with boiling water. Let stand until you can handle with hands.

Put 1 tsp. salt, 1/4 tsp. black pepper, 1 head of dill and a grape leaf in each quart jar.
Bring to boil: 2 c. water, 1 c. vinegar.

Put a few cucumbers in hot vinegar at a time.
Allow to heat. Fill jars with hot vinegar. Seal.

DILL PICKLES

Mrs. Leon Kanipe
(Frances)

1 qt. vinegar
3 qt. water
3/4 c. pickling salt
Covers 8 quarts of pickles.

Soak whole cucumbers overnight in cold water and 1/2 tsp. alum. Next day, wash and slice cucumbers and pack into quart jars. Add 1-1/2 tsp. dill seed and 2 or 3 cloves of garlic. Mix vinegar, water and salt. Let come to a boil and pour over pickles. Seal jars.

SWEET POTATO RELISH

Mrs. Cecil Cline
(Ruth)

2 c. green peppers
2 c. cooked and chopped sweet potatoes
2 onions
1 pkg. corn
1 pkg. lima beans
2-2/3 c. brown sugar
2 c. vinegar
2 tbsp. celery seed
2 tbsp. salt
1 tsp. turmeric

Boil ingredients, uncovered, 20 mins. Cool and refrigerate. If wanted, can be put in jars and processed in hot water, for 10 mins. and seal.

WATERMELON RIND PICKLES

Mrs. Glenn Peninger
(Annie)

10 lb. rinds

Soak for 12 hours in 1 gal. water to which has been added 1 tube Lilly's lime. Drain.

Soak for 12 hours in clear water. Drain.

Boil in ginger tea 20 min. Drain. (Using 2 oz. ginger root or 2 tbsp. powdered ginger.)

Make a syrup: 1/2 gal. vinegar
6 lb. sugar
2 tbsp. cloves
2 tbsp. allspices
1 stick cinnamon

Add rings and cook until transparent which will be about 45 mins. to 1 hr. Put in jars and seal while hot. Food coloring may be added. This makes about 9 or 10 pints.

I use an enamel pan so that pickles will be light in color.

13-DAY PICKLES

Mrs. Fred Misenheimer
(Shirley)

Wash 3 gallons cucumbers. Put in salt brine strong enough to float an egg. Leave in brine until ready to make pickles. 7th day: Drain from salt water and pour boiling water over cucumbers and let stand overnight. 8th day: Cut cucumbers into 1" pieces across. Put 2 ozs. powdered alum in boiling water, enough to cover. Let stand overnight. 9th day: Drain water from cucumbers and cover with boiling water. Let stand overnight. 10th day: Take 3 quarts vinegar, 2 ozs. cinnamon bark, 2 ozs. mixed pickling spices and tie in bag. Put in pickles with vinegar; 8 lbs. sugar, and 1/2 oz. celery seed. Boil all of this together, pour over cucumbers. 11th day: Drain vinegar from pickles and boil, pour over pickles again and let stand overnight. 12th day: Same as 11th. 13th day: Ready to be stored in glass jars. Put sliced cucumbers in jars, heat syrup to boiling point and pour over cucumbers.

DILL PICKLES

Mrs. J. Paul Cline
(Bessie)

35-40 cucumbers
3 tbsp. mixed spices
3/4 c. sugar
1/2 c. salt
4 c. vinegar
Dill, green or dry

VEGETABLE PICKLES

Mrs. J. Paul Cline
(Bessie)

Cucumbers
Green peppers
Onions
Celery
Prepared mustard
4-2/3 c. white vinegar
1/2 c. salt
3-1/2 c. sugar
2 tbsp. mustard seed
1/2 tsp. tumeric
1/2 tsp. cloves
3 tbsp. celery seed
1/2 tsp. powdered alum

Blend mustard and a little vinegar. Add other vinegar and ingredients and heat to the boiling point. Process in boiling water bath for 10 mins.

MIXED GARDEN PICKLES

Mrs. J. Paul Cline
(Bessie)

3 cucumbers, 5-6" long
2 medium green peppers
1 c. cauliflower flowerettes
1/4 lb. fresh string beans
8 small onions
2 c. salt
1 qt. cider vinegar
2 tbsp. mixed pickling spices

Score cucumber rind with a fork, but do not peel. Cut into fourths lengthwise and then into 3/4" chunks. Seed and cut peppers into 3/4" pieces. Cut cauliflower into inch pieces. Cut beans into inch lengths. Peel onions. Combine all vegetables and cover with salt. Let stand 24 hours. Drain. Heat vinegar and mixed pickling spices. Add vegetables and simmer until just tender (about 15 mins.). Place in sterilized jars. Seal. Yield: 4 pints.

BREAD AND BUTTER PICKLES

Mrs. John H. Cline
(Myrtle)

1 gal. cucumbers, sliced thin
7 small onions, sliced thin
1/2 c. salt
2 qts. cold water

Put in large pan and cover with cracked ice. Let soak for 3 hours. Then squeeze out of water and add to boiling mixture below.

5 c. sugar
5 c. vinegar
1 tsp. ground cloves
1 tsp. mustard seed
1 tsp. celery seeds
1 tsp. turmeric powder

Heat to boiling point and seal.

PICCALILLI

Mrs. Joe Cress
(Geraldine)

2 lb. onions
1 lb. green peppers
5 lbs. green tomatoes
3-1/2 lbs. cabbage
5 c. sugar
2 tbsp. mustard seeds
2 tbsp. celery seeds
2 tbsp. salt
2 qts. vinegar

Peel onions, seed peppers, put all the vegetables through food chopper, using medium knife. Combine all ingredients. Cook until slightly thickened, about 20 mins., stirring occasionally. Fill jars and seal.

PEPPER RELISH

Mrs. Sam Hudson
(Ola)

3 onions
12 sweet green peppers
12 red sweet peppers
3 tbsp. salt
2 pints vinegar
2 c. sugar

Grind onions and peppers. Cover with boiling water, let stand 10 mins. Drain. Cover with boiling water again, and bring to a boil. Let stand 10 mins. Drain well. Add salt, vinegar, and sugar. Heat to boiling, reduce heat, and simmer for 15 mins. Put into sterilized jars and seal at once.

This recipe has been in the Hudson family for 4 or 5 generations.

DELICIOUS PICKLES

Mrs. Gene Moose
(Gaynelle)

Wash cucumbers. Pack into jars. Solution (sufficient for 3 gallons of pickles in glass jars):

1 gallon vinegar

1/2 lb. (16 tbsp.) dry mustard (work into paste with a little of the vinegar)

1 c. salt

Pour cold solution over cucumbers in jars and seal at once. Store without removing screw bands.

PENNSYLVANIA DILL PICKLES

Mrs. Earl Lippard
(Doris)

3 qts. water

1 qt. cider vinegar

1 c. salt

Bring to near boil.

Place in quart - pickle

1 grape leaf

1/8 tsp. red pepper, hot pepper

1/4 tsp. garlic

1/4 tsp. dill seeds

1/8 tsp. alum

Fill jar with brine.

3-DAY PICKLES

Mrs. Frank Hutchinson
(Ruth)

7-1/2 lb. cucumbers
2 c. lime
2 gal. water
4 lb. sugar
2 qt. vinegar
1/2 box pickling spice
1 tbsp. salt

Slice cucumbers across, soak in lime water for 24 hours. Then wash them well - soak in vinegar, sugar, spice and salt solution overnight. Let all come to a good boil. Simmer for 30 mins. Place in jars and seal. Yield: 5 qts., 2 pts.

CRISPY CUCUMBER PICKLES (for those who can't have salt)

Mrs. Guy Cress
(Helen)

1 c. vinegar
2 c. sugar
2 tbsp. mustard seed
Sliced cucumbers

Bring the first three ingredients to a boil. Drop sliced cucumbers in hot mixture. Leave in mixture until the color changes. Can immediately. Fill jars with hot vinegar mixture.

EXCELLENT BREAD AND BUTTER PICKLES

Mrs. Guy Cress
(Helen)

1 gallon sliced cucumbers
1 dozen small onions, optional
1/2 c. salt
3 c. sugar
1 tsp. celery seed
2 tbsp. white mustard seed
A few whole cloves
1/2 tsp. tumeric
Chipped ice (I use ice cubes.)
Vinegar, as needed

Combine sliced cucumbers, onions, salt and ice. Let stand 2 or 3 hours in covered pot. Drain well. Place cucumbers and onions, if they are used, in a large cooking vessel. Place sugar and spices on top of cucumbers-onions. Pour vinegar over sugar until it reaches the top of vegetables. Bring mixture to a boil. Do not boil. Pack jars, filling to the top with hot vinegar. Seal immediately. Refrigerate several hours before serving.

Our family likes the vinegar mixture to can small cucumbers - or cut cucumbers in chunks. This was given to our family by Mr. and Mrs. Burns McCoy - A good one!

KOSHER DILL PICKLES

Mrs. George Troutman
(Mary Alice)

2 qts. water
1 qt. vinegar
1/3 c. salt
1 small red pepper
3 heads fresh dill
3 cloves garlic
3 tbsp. mustard seed
1-1/2 gal. cucumbers

Bring water, vinegar and salt to boiling point. Put in pepper, dill, garlic and mustard seed. Drop cucumbers in and let stand until they change color, boiling lightly. Pack in jars, cover and seal. Set away for 3 or 4 weeks before serving.

BREAD AND BUTTER PICKLES

Mrs. H. E. Cline
(Lillian)

6 qt. unpeeled, sliced cucumbers
1 qt. onions, chopped or sliced
9 c. water
1 c. salt
6 c. sugar
6 c. vinegar
1 tbsp. tumeric
1 tsp. each mustard and celery seed

Put onions and cucumbers in large stone jar. Mix salt and water, pour over vegetables. Let stand 3 hours, drain well, combine other ingredients and bring to boil, add cucumbers and onions, heat long enough to get hot through. Put in hot jars and seal.

BEET PICKLES

Mrs. George Troutman
(Mary Alice)

1 gal. small beets
2 c. sugar
1 stick cinnamon
1 tbsp. whole allspice
3-1/2 c. vinegar
1-1/2 c. water

Cook beets with roots and about 2 inches of stem left on until tender, dip into cold water and slip off skins. Put beets in large preserving kettle, combine all other ingredients, pour over beets, simmer 15 minutes. Pack hot in sterilized jars. Process 10 mins. at 180°.

SQUASH PICKLES

Mrs. Jesse Ritchie
(Maggie)

4 qts. small squash, sliced thin
6 med. white onions
5 c. sugar
3 c. white vinegar (or other)
1/4 c. salt
1-1/2 tsp. celery seeds
1-1/2 tsp. tumeric
2 tbsp. mustard seeds
1/4 tsp. alum

Put squash and onions in pan, mix with salt, cover with ice and let stand for 3 hours. Mix sugar, vinegar, celery seeds, tumeric and mustard seeds and bring to a boil. Drain squash. Add squash and alum to mixture and boil for 5 mins. Pack in jars and seal.

SOUR MUSTARD PICKLE

Mrs. John A. Walker
(Sarah)

1 qt. cucumbers
4 tbsp. sugar
2 tbsp. salt
2 tbsp. mustard (dry or prepared)
Enough vinegar to cover cucumber

Select small cucumbers (about 2" in length), wash and pack in quart jars, just as they come from the vine. Add sugar, salt, mustard, fill jar with undiluted apple cider vinegar and seal. Shake jar slightly to dissolve ingredients. Pickles are crisp, firm and sour.

FIGBERRY PRESERVES

Mrs. Vyron Petrea
(Hattie)

2 c. blended figs
1 small strawberry jello
2 c. sugar

Mix together and bring to boil. Boil 3 mins.
Pour into jars and seal.

PEPPER RELISH

Mrs. Voight Eagle
(Katherine)

12 green sweet peppers
12 red sweet peppers
3 good red hot peppers
5 medium onions

Grind all together. Cover with boiling water and
let stand 5 mins. Squeeze out, then add the
following:

1 c. sugar
3 tbsp. salt
1-1/2 pt. vinegar (you may weaken the vinegar,
1 pt. vinegar to 1/2 pt. water)

Bring all this to a boil and put in jars.

DILL PICKLES

Mrs. Otis Boger
(Pauline)

In each quart jar put: 2 grape leaves, 1/8 tsp.
alum, 1 large head of dill, 1 clove of garlic,
1 small piece red pepper.

Boil together and add to previous mixture:
3 qt. water, 1 c. salt, 1 qt. vinegar.

Seal and process 10 mins. in hot water bath.

PEPPER RELISH

Mrs. Horace Walker
(Irene)

2-1/2 lb. sweet peppers
2-1/2 lb. red peppers
1 tbsp. cayenne pepper
1 bunch celery
5 lbs. apples
2 lbs. onions
1-1/2 qt. vinegar
2 lb. brown sugar
2 tbsp. salt
4 c. water

Peel and chop apples - cut celery. Put onions and peppers through food chopper (remove pepper seeds). Dissolve salt in water and pour over all. Let stand 1/2 hour and drain. Add vinegar and sugar. Cook slowly 1-1/2 hours. Seal in jars.

MUSTARD PICKLE

Mrs. Otis Boger
(Pauline)

1 gal. vinegar
2 c. sugar
1 scant c. salt
1 c. ground mustard
Mix with 1 c. cold water.

Put spoonful mixed spices in each jar, more or less according to taste.

Wash small cucumbers, pour over boiling water to cover. Let stand until perfectly cold. Then pack into sterilized jars. Pour over above mixture and seal immediately.

GOOD EASY PICKLES

Mrs. Paul Barringer
(Mary)

1 gallon sliced cucumbers, about 1/4" thick

2 green sweet peppers

5 onions, sliced

1/2 c. salt

Put the above in a pan with water and ice cubes
and let chill for 3 hours.

6 c. sugar

1 tbsp. tumeric

1/2 tsp. ground cloves

1/2 tsp. allspice

1/2 tsp. cinnamon

1/2 tsp. celery seeds

1/8 tsp. whole mustard seeds

5 c. vinegar

Stir with wooden spoon. Heat the above spices and
vinegar until melted - remove all the ingredients
from ice water and mix with the hot mixture. Heat
to the boiling point but do not boil. Put in jars
and seal.

24-HOUR PICKLE

Mrs. C. F. Kyles
(Ida)

7 lbs. cucumbers (about 2 gallons after slicing)

2 c. lime

1/2 c. alum

1 c. salt

1/2 box mixed pickling spices

2 qts. cider vinegar

4 lbs. sugar

Cut cucumbers into thin slices. Soak in lime
water 14 hours, or overnight. Wash well and soak
in salt water 4 hours. Drain and soak in cold
water 2 hours. Drain again and bring to a full
rolling boil in alum water. Drain and rinse.
Cook 30 minutes in vinegar, spices and sugar.
Pack while hot and seal.

SWEET PICKLES

Mrs. Paul Yost
(Miriam)

1 qt. water
1 qt. vinegar
3 or 4 whole grain saccharin)
1 tsp. salt) to each quart.
Several whole spice balls)

Wash cucumbers and cold pack in jars. Add saccharin, salt and spice to each jar. Bring vinegar to boil and pour over cucumbers. Seal and place in pan of water about half covered and bring water to a rolling boil for a few mins. Turn off and let stand in hot water till cool. This will aid in sealing. If desired, add 1 pod of hot pepper to each quart.

ICICLE PICKLES

Mrs. Jim Ashby
(Audrey)

2 gal. cucumbers, sliced

1st day: 1 gal. boiling water. Add 1-1/2 c. salt (not iodized salt). Pour over cucumbers and let stand 24 hours.

2nd day: Drain well, add 1 box alum to 1 gal. of boiling water. Pour over cucumbers. Let stand 24 hours.

3rd day: Drain well. Pour 1 gal. of clean boiling water over cucumbers, let stand 24 hours.

4th day: Drain well - add small box of mixed pickling spice to 1 gal. boiling vinegar. Pour over cucumbers, let stand 24 hours.

5th day: Drain well. Add layer of cucumbers and a layer of sugar (about 5 lbs. sugar). Let stand 2 days and put in unsealed jars. (Do not heat this.)

3-DAY PICKLES

Mrs. Sam Hudson
(Ola)

7-1/2 lbs. cucumbers

2 c. lime

2 gal. water

4 lbs. sugar

1-1/2 qts. vinegar

1/2 box pickling spices

1 tbsp. salt

Soak sliced crosswise cucumbers in lime and water for 24 hours. Wash and soak in solution of sugar, vinegar, spices and salt overnight. Let come to a good boil, then simmer for 25-30 mins., and seal.

PICKLES

Mrs. E. R. Bost
(Efford)

1 gal. cucumbers, cut

Cover with boiling water, let stand 15 mins.

Mix and boil 5 mins.: 3 c. sugar

3-1/3 c. vinegar

3 tbsp. salt

3/4 tsp. mustard seed

4 tsp. celery seed

4 tsp. tumeric

Drain water from cucumbers, pack in jars, fill with vinegar mixture and seal. Process 5 mins. in hot water bath.

JEWISH PICKLES

Mrs. R. D. Dellinger
(Thelma)

Use dill-sized cucumbers. Wash cucumbers, let stand in cold water overnight. Then pack in quart jars.

To each jar add: 1/8 tsp. powdered alum
1 clove of garlic
2 heads of dill
2 grape leaves
1 small hot pepper

Combine: 1 qt. vinegar
Scant 3/4 c. of pickling salt
1 qt. water

Bring to boil. Fill jars with hot mixture and seal.

TOMATO CATSUP

Mrs. Frank Hopkins
(Christine)

4 qts. tomatoes
2 qts. onions
2 qts. sweet pepper
1 c. salt
1/2 c. hot red pepper
4 c. sugar
2 tbsp. allspice
1 qt. vinegar
1 tbsp. cinnamon

Grind tomatoes, onions, and peppers. Add other ingredients and cook for 3 hours. Put into hot jars and seal. Makes about 22 pints.

STRAWBERRY PRESERVES

Mrs. R. D. Dellinger
(Thelma)

1 heaping pint of berries, washed and stemmed
1 scant pint sugar

Put berries and sugar in saucepan at slow heat until enough juice is extracted to boil. Boil slowly for 10 mins., then boil briskly for 10 mins. Remove from heat and put into porcelain or earthen vessel and let stand overnight, stirring occassionally. Can cold the following day. Seal with canning wax.

RED BEETS

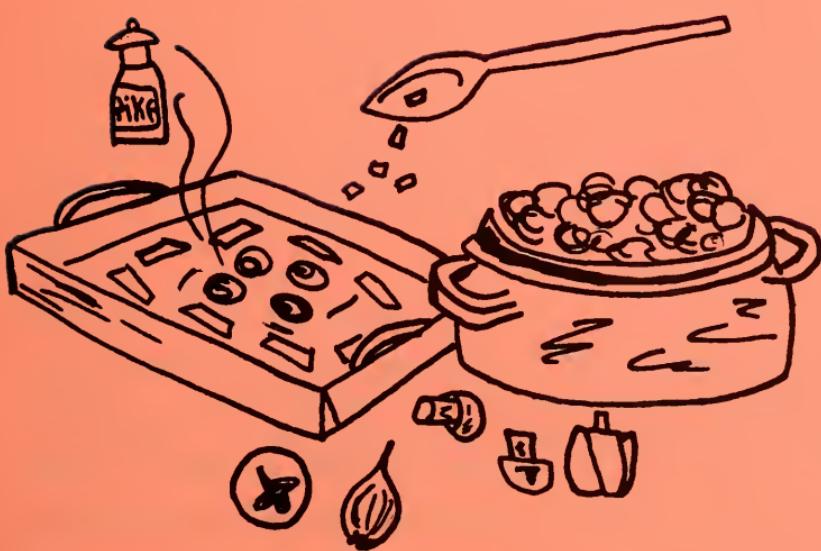
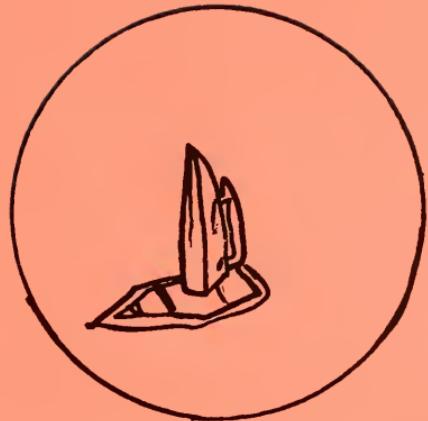
Mrs. Gleason Treece
(Ruby)

Cook red beets, peel, set aside. Put in large sauce pan:

2 c. vinegar
3 c. water
3 c. sugar
2 tsp. salt
Cinnamon sticks

Bring to a good boil. Add red beets and bring to a boil. Put in hot sterilized jars and seal. Makes 5 quarts.

Casseroles



BROCCOLI CASSEROLE

Mrs. Coy Hudson
(Julia)

2 pkg. frozen broccoli, spears or chopped

Make a cheese sauce of: 2 tbsp. flour
2 tbsp. margarine or butter
1 c. sweet milk
4 slices American cheese,
grated (1/2 c.)
Salt to taste (1/2 tsp.)

Place cooked broccoli in greased casserole.

Pour cheese sauce over broccoli and cook for 20
mins. at 350°. Top with hard boiled eggs, sliced
and paprika.

BROWN RICE

Mrs. Ed York
(Shirley)

1 c. rice
1/4 stick butter
1 can onion soup
1 can beef boullion soup

Brown rice in butter until grains are brown.
Pour in covered dish and add soups. Cover and
bake 1 hour at 350°.

BAKED BEAN CASSEROLE

Mrs. Brice Bost
(Jane)

1 large can pork and beans
1/2 c. chopped sweet pepper
1/2 c. chopped onion
2 tbsp. catsup
1 tbsp. mustard
Slices of bacon, optional

Put beans in a baking dish. Add chopped pepper and
onion. Mix together catsup and mustard, then add
to beans. If desired, add bacon strips to ingredi-
ents. Bake at 350° for 45 mins.

CORNED BEEF CASSEROLE

Mrs. Kenneth Sherwood
(Mildred)

- 1 pkg. macaroni (6-oz. or 7-oz.), cooked
- 1 12-oz. can corned beef
- 1/4 lb. grated American cheese
- 1 can cream of chicken soup
- 1 soup can of milk
- 1 onion, chopped

Mix well. Bake at 375° for 1 hour.

CHICKEN CASSEROLE

Mrs. Herman McLester
(Shelby)

- 1 pkg. Pepperidge Farm Herb Stuffing Mix
- 1 medium hen, cooked and picked off bones
- 1 can cream of celery soup
- 1 can cream of mushroom soup
- 1 can chicken broth or cup of broth from cooked chicken
- 1 stick butter or margarine

Put stuffing mix in large casserole dish. Melt margarine and pour over the mix. Put layer of chicken over the mix, pour celery soup, mushroom soup, and broth over the chicken, with a spoon, lift and mix all ingredients and bake at 350° until brown, about 30 mins.

CHICKEN CASSEROLE

Mrs. Donald Deal
(Nancy)

- 1 pkg. Pepperidge Farm Corn Bread Stuffing Mix
- 2 c. cut up chicken
- 1 stick margarine, melted
- 1 can cream of chicken soup
- 1 can mushroom soup

Melt margarine and mix with stuffing mix. Put 1/2 of mixture in casserole dish, top with chicken. Blend chicken and mushroom soups with 1/3 cup of water. Pour over chicken. Spread other half of stuffing mix over and bake 20-25 mins. at 350°.

TOMATO SUPREME

Mrs. H. E. Cline
(Lillian)

3 c. fresh or cooked tomatoes
1/3 c. green pepper, chopped fine
1/2 tsp. salt
1/4 tsp. pepper
3 tsp. sugar
2 tsp. chopped onion
2 c. bread crumbs
3 tbsp. butter
1/4 c. grated cheese

Mix tomatoes, green pepper, onion, salt, pepper, and sugar. In bottom of greased baking dish, put layer of bread crumbs, add half of tomato mixture, bits of butter, more crumbs and remaining tomatoes. Sprinkle with remaining bread crumbs. Add butter, sprinkle with cheese. Bake at 350° for 45 mins.

TAMALE PIE

Mrs. John D. Suther
(Gladys)

1 lb. ground beef

Saute: 1 green pepper
1 onion

1 can Franco American Spaghetti
1 can or 1 pt. lima beans
1 qt. tomatoes

Add salt and pepper to taste. Let simmer on top of stove for 30 mins. and bake in oven for 1 hour or until done at 325°. Add grated cheese on top of casserole before removing from oven.

CABBAGE CASSEROLE

Mrs. Jerry Hilliard
(Doris)

1 small cabbage
1 large onion, chopped
2 tbsp. margarine
1 lb. hamburger
2 c. cooked rice
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. onion powder
1 tsp. Accent, optional
1/2 tsp. paprika
1/2 c. catsup
1 tsp. lemon juice

Coarsely cut cabbage and cook 8 mins. in boiling water (salted). Drain. Cook onion, and beef in margarine. Add remaining ingredients. Put cabbage in bottom of casserole dish. Cover with meat mixture. Sprinkle 1 c. grated cheese over top. Cover. Bake 1 hour at 350°.

CABBAGE CASSEROLE

Mrs. H. E. Cline
(Lillian)

1 qt. water
5 c. cut cabbage
Salt to taste

Bring water and salt to boil, add cabbage, cook 10 mins., uncovered. Drain. Spread in baking dish. Cook together, stirring constantly until thickens: 1/2 stick margarine; 1 c. milk; 2 tbsp. flour; salt and pepper to taste. Remove from heat and add 1 c. or more of grated cheese. Stir, pour cheese sauce over cabbage. Melt 1/4 stick margarine. Pour over 1 pt. soft bread crumbs. Spread over cabbage. Bake at 375° for 30 mins.

GREEN BEAN CASSEROLE

Mrs. Wayne Ritchie
(Phyllis)

2 1-lb. cans green beans or I use 1 qt. home canned beans
3/4 c. milk
1 can cream of mushroom soup
1/3 tsp. black pepper
1 can French Fried Onions

Combine milk, soup, pepper; pour over beans. Add 1/2 can onions; pour into 1-1/2-qt. casserole. Bake at 350° for 20 minutes. Garnish with remaining onions. Bake 5 mins. longer.

LIMA AND CORN CASSEROLE

Mrs. A. B. Brawley
(Martha)

1/2 c. margarine
1/4 c. flour
1-1/2 c. milk
1/2 c. pimiento
2 c. fresh cooked limas or 1 pkg. frozen limas
2 c. fresh cooked corn or 1 pkg. frozen corn
1 c. chopped onion
1/4 c. cheese
1 tsp. salt
1/4 tsp. pepper
1 c. bread crumbs

Melt butter, blend flour and add milk gradually. Cook until thick and simmer 2 or 3 mins. Combine this sauce with beans, corn and onion. Pour into well-greased casserole. Sprinkle with bread crumbs. Bake at 350° for 30 mins.

EGGPLANT CASSEROLE

Mrs. Gerald Ferguson
(Bernice)

1/2 pkg. Dressing crumbs
1 medium eggplant
1 egg
1 can cream of mushroom soup
1/3 c. milk

Cook eggplant until tender, drain. Mix in crumbs. Pour over soup, mixed with egg and milk. Top with grated cheese. Bake at 350° about 45 mins. or until brown.

TURKEY CASSEROLE

Mrs. Dewey Sherwood
(Shelby)

2 c. turkey or chicken
1-1/3 c. cooked rice
1 c. mayonnaise
1 c. chopped celery
1 can cream of chicken soup
Salt and pepper
Water chestnuts and almonds, optional

Mix and put in casserole dish. Add buttered bread crumbs on top. Bake approximately 20-30 minutes at 350°.

BEEF-RICE-TOMATO CASSEROLE

Mrs. C. W. Yerton
(Mildred)

1 lb. ground beef
1/2 c. raw rice
1 can tomatoes
1 tsp. chili powder
4 tbsp. grated onions
4 tbsp. grated bell pepper
Salt and pepper

Brown meat. Mix other ingredients. Bake at 375° for 45 mins. in 2-1/2 qt. covered dish.

HAMBURGER CASSEROLE

Mrs. Fred Baker
(Catherine)

1 lb. ground beef
1 can tomatoes
1/2 can water
1 chopped onion
1 tsp. salt
1/4 tsp. pepper

Brown ground beef. Add other ingredients. Put in a casserole dish.

5 Irish potatoes, creamed
1 egg

Add the egg to the creamed potatoes. Spoon the potatoes around the top and edges of the hamburger casserole. Brown in 350° oven.

SWEET POTATO CASSEROLE

Mrs. Vyron Petrea
(Hattie)

4 c. mashed potatoes.
Put in large pan.

Add: 1 stick margarine, soft
2 tsp. vanilla
1/2 c. milk
4 eggs, beaten
2 c. sugar
1/2 tsp. salt

Beat well and pour over the top:

1 c. crushed pineapple
1/2 c. flour
1 c. sugar
2 eggs, well beaten
1 stick margarine

Bake 1 hour at about 350°.

BEEF-RICE CASSEROLE

Mrs. Harold Overcash
(Jeanette)

2 lbs. ground beef
2 medium onions
1-1/2 c. celery, chopped
1 can cream of mushroom soup
1 can cream of chicken soup
1-1/2 c. warm water
1 c. raw brown rice
1/4 c. soy sauce
1 large can Chinese noodles

Brown meat in deep skillet; add onions and celery. Heat soups and water and add to meat mixture. Stir in rice and soy sauce. Turn into large, greased casserole dish; cover with lid or foil, bake at 350° for 45 mins. Uncover, spread noodles over mixture, return to oven and bake 15 mins. longer.

TUNA FISH CASSEROLE

Mrs. Kenneth Sherwood
(Mildred)

1 pkg. frozen broccoli
1 7-oz. can tuna, flaked
1 10-1/2-oz. can cream of mushroom soup
1/2 soup can milk
1/2 c. crushed potato chips

Heat oven to 450°. Split broccoli stalks, cook 3 mins., drain. Place in 1-1/2 qt. baking dish. Cover with tuna. Mix soup and milk, pour over tuna. Sprinkle potato chips over top. Bake 15 minutes.

VEGETABLE-BEEF LAYER CASSEROLE

Mrs. Troy Miller
(Dianne)

1 lb. ground beef, more meat may be used
1 tsp. salt
1/4 tsp. pepper
1/8 tsp. oregano or thyme
1 1-lb. can kidney beans, drained
2 large potatoes, peel and slice thinly
2 medium onions, thinly sliced
1/2 c. chili sauce
2/3 c. shredded Cheddar cheese

In skillet, combine beef with salt, pepper and oregano; mix lightly but evenly. Cook over medium heat, stirring occasionally, until lightly brown. In 2 qt. casserole, put layer of beef and then a layer of vegetables, beginning and ending with meat. Add chili sauce. Cover and bake in 375° oven for 40 mins. Uncover and top with cheese and continue baking about 20 mins. more. Makes 6 servings.

SWEET POTATO CASSEROLE

Mrs. Buck Waddell
(Margie)

3 c. cooked mashed sweet potatoes
1/2 c. sugar
2 eggs, beaten
1/2 tsp. salt
1/2 stick margarine, melted
1/2 c. milk
1-1/2 tsp. vanilla extract
1/2 c. brown sugar
1/3 c. all-purpose flour
1 c. chopped nuts
1/3 stick margarine, melted

Combine potatoes, sugar, eggs, salt, 1/2 stick margarine, milk and vanilla. Spoon into a 1-1/2 qt. baking dish. Combine brown sugar, flour, nuts, and 1/3 stick margarine. Spread over sweet potatoes. Bake at 350° for 35 mins. Yield: 8 servings.

ASPARAGUS CASSEROLE

Mrs. H. E. Cline
(Lillian)

1 can asparagus, drained
1 can cream of tomato soup
1 can cream of mushroom soup
6 hard-cooked eggs
5 crackers
1/2 c. grated cheese

Put asparagus in casserole. Dilute the cream of tomato and mushroom soup with 1/2 of the asparagus juice. Slice eggs over asparagus. Pour tomato and mushroom mixture over asparagus. Sprinkle crackers over mixture. Top with cheese. Bake at 375° for 30 mins.

ASPARAGUS CASSEROLE

Miss Dianne Ferguson

1 #2-1/2 can green asparagus
1 c. cheese flavored crackers, finely crumbled
1 #10-1/2-oz. can condensed cream of mushroom soup
1 tbsp. butter or margarine

Drain asparagus, reserve liquid. Sprinkle 1/3 of crumbs evenly in bottom of buttered 1-1/2 qt. casserole. Top with layer of asparagus. Spread 1/2 of soup evenly over asparagus, sprinkle with 2 tbsp. asparagus liquid. Repeat layers, ending with crumbs. Dot with butter. Bake at 350° for 20 mins. or until crumbs brown slightly.

ASPARAGUS CASSEROLE

Mrs. Ray Cline
(Adelaide)

2 tbsp. butter
2 tbsp. flour
1 c. milk
1 tsp. salt
1/2 tsp. pepper
1/4 lb. (1 c.) grated cheese
2 c. cut asparagus, drained
12 stuffed green olives, sliced
15-18 blanched almonds
Buttered bread crumbs

Melt butter in saucepan or top of double boiler. Stir in flour. Gradually add milk, salt and pepper. Cook over medium heat until thickened; stir in cheese. Arrange asparagus in buttered baking dish; top with olives and almonds. Pour sauce over asparagus; sprinkle with buttered bread crumbs. Bake at 350° for 25 mins.

ASPARAGUS CASSEROLE

Mrs. Joe Cress
(Geraldine)

1 13-oz. can asparagus
1 c. grated Cheddar cheese
Potato chips
2 hard cooked eggs
1/2 can mushroom soup

Into a 1-1/2 qt. greased casserole, put a layer of drained asparagus and 1 cut up egg. Over this add about 1/2 c. grated cheese, a layer of crumbled potato chips and 1/4 can mushroom soup. Add the other hard cooked egg, another layer of asparagus, and the remaining cheese and mushroom soup. Add about 2 tbsp. of asparagus juice and top with a layer of crushed potato chips and bake at 300° for 20-30 minutes. Makes about 4 to 5 servings.

CHICKEN CASSEROLE

Mrs. Jack Wade
(Doris)

- 6 chicken breast, cooked and boned
- 2 cans cream of chicken soup
- 2 eggs
- 1 c. chopped onion
- 1 small can Pet milk
- 1 pkg. stuffing mix

Put chicken in casserole dish and cover with chicken soup. Mix onions, eggs, milk and stuffing mix; adding enough chicken broth to mix well and spread over soup. Bake, covered, 1 hour at 325° to 350°. Serves 6.

BEEF, CORN AND TOMATOES

Mrs. John A. Walker
(Sarah)

- 1 lb. ground beef
- 2 tbsp. Wesson Oil
- 1 large onion, sliced
- 1/2 c. cubed green pepper
- 2 cans (8-oz. size) tomato sauce, such as Hunt's
- 1-1/2 c. whole kernel corn, fresh, frozen or
canned
- 1/2 tsp. salt
- 1/4 tsp. Tabasco
- 3 c. cooked rice, optional

Brown the beef in Wesson Oil in a heavy skillet, stirring occasionally to break the meat into bite size pieces. Add onion and green pepper; cook 5 mins. Add remaining ingredients except rice. Stir well, then simmer 15 mins. Serve with rice, if you like or just as it is.

CHICKEN CASSEROLE

Mrs. Gene Miller
(Brenda)

1 pkg. corn bread stuffing
3/4 stick margarine, melted
Mix well.

1 fryer or 4 chicken breasts, cooked and cut up.

1 can cream of chicken soup
1 can cream of mushroom soup
Mix well.

Put 1/2 of crumb mixture in casserole dish,
then cut up chicken. Pour soup mixture over
chicken and then put remaining crumbs on top.
Bake at 400° until brown.

CHICKEN CASSEROLE

Mrs. C. W. Yerton
(Mildred)

1 large fryer, cooked
1 can cream of chicken soup
1 can cream of celery soup
3/4 can chicken stock
1 pkg. Pepperidge Farm Stuffing

Pour soup and stock over boned chicken. Bake at
350° till it bubbles well (about 30 mins.).
Remove and put stuffing mix on top. Use fork
to punch some of it down. Let bubble at 350°
for about 15 mins.

CHEESE VEGETABLE CASSEROLE

Mrs. James Walker
(Margaret)

3 c. Irish potatoes, diced

1-1/2 c. carrots, diced

Cook potatoes and carrots together until tender.
While the above is cooking, make the following
sauce:

1/4 c. butter or margarine

4 tbsp. flour, mix with melted butter

2 c. milk

2 c. grated cheese

2 tsp. salt

Stir until cheese melts. When potatoes and carrots are tender, drain off broth. Add 1 #2 can English peas, after draining broth, and 1 small onion, minced. Mix and pour into greased baking dish, approximately 12-1/2 x 8-1/4 x 1-1/2", and pour cheese sauce over. Bake at 350° for 30 mins.

CHEESE VEGETABLE CASSEROLE

Mrs. Homer Walker
(Minnie)

Cheese Sauce: 2 c. milk

2 c. cheese, grated

2 tbsp. flour

1 tsp. salt

1/2 c. butter

Vegetables: 2 c. diced, cooked potatoes

1 c. sugar peas, cooked

2 c. diced, cooked carrots

1 small onion

Put vegetables in greased casserole, pour sauce over them and bake at 350° for 30 mins.

PIG IN THE BLANKET

Mrs. Kenneth Sherwood
(Mildred)

1 lb. hamburger meat
1 tsp. salt
1 tsp. pepper
1/2 c. rice
1 can of tomato soup
Small onion, chopped fine
1 tsp. parsley flakes

Mix all together, make in small rolls.

Scald cabbage leaves in hot water. Roll meat in cabbage. Put in pot, start in a little water. Put in tomato soup. Cook 2 to 3 hours. Don't let it cook dry. Add little water at a time.

TUNA FISH CASSEROLE

Mrs. Earl Lippard
(Doris)

1 pkg. frozen broccoli
1 7-oz. can tuna, flaked
1 10-1/2-oz. can cream of mushroom soup
1/2 soup can milk
1/2 c. crushed potato chips

Split broccoli stalk, cook 3 minutes and drain. Place in 1-1/2 qt. baking dish, cover with tuna. Mix soup and milk and pour over tuna. Sprinkle with potato chips and bake at 450° for 15 mins.

BROCCOLI CASSEROLE

Mrs. Louis Suther
(Madelyn)

2 pkgs. chopped frozen broccoli
1-3/4 sticks margarine
1 medium onion
1 pkg. (8-oz.) Velveeta cheese
1 can cream of chicken soup
1 c. rice, uncooked

Prepare rice as directions say. Melt margarine in skillet. Add chopped onions and broccoli. Sauté til tender. Add cheese and soup. Mix rice in. (Do not bake.)

SUNDAY BROCCOLI CASSEROLE

Mrs. Edwin Fisher
(Linda)

2 10-oz. boxes frozen chopped broccoli
1 small jar cheese-whiz
1 small (6.33 oz.) can evaporated milk
1/2 c. hot water
3 tbsp. butter
1 c. bread crumbs

Cook broccoli according to directions. Drain, reserving 1/2 c. water. Put into 1-1/2 qt. baking dish. Cover with cheese-whiz, mixed with milk and water. Top with bread crumbs. Dot with butter. Bake at 350° for 30 mins.

TOMATO CASSEROLE

Miss Annette Safrit

1 qt. canned tomatoes (or fresh tomatoes)
1/2 lb. cheese, grated
Salt to taste
1 1# loaf of bread (crumbs)
1 tbsp. oil

Grease baking dish with oil, then layer of bread crumbs, tomatoes and cheese. Repeat and salt.

Preheat oven to 350° and bake about 15 mins. for canned tomatoes and 25 mins. for fresh tomatoes.

SQUASH CASSEROLE

Mrs. Herman Cauble
(Elizabeth)

2 c. squash, cooked and mashed very fine
1 tbsp. grated onion
1 large carrot, grated
1 can cream of chicken soup
1 c. sour cream
Salt and pepper to taste
Pepperidge Herb Seasoned Stuffing

Butter dish and cover bottom with 1/2" thickness of seasoned crumbs. Mix all ingredients and pour into dish. Cover with another 1/2" of seasoned crumbs. Dot with butter. Bake at 350° for 40 mins.

Can be made the night before and stored in refrigerator. Let come to room temperature before baking. Serves 10.

SQUASH CASSEROLE

Mrs. Harold Overcash
(Jeanette)

1/4 c. cheddar cheese
2 eggs
3 yellow squash, chopped
2 medium green peppers
1 tsp. salt
Pepper
1/4 c. corn meal
1 medium onion

Blend eggs until mixed. Add chopped squash, green peppers, onion, seasonings. Blend 7 seconds. Add meal, blend. Add cheese, blend. Put into casserole with 1/4 c. of melted margarine. Bake at 350° for 45 mins. This recipe is mixed in the blender.

SQUASH CASSEROLE

Mrs. Dewey Sherwood
(Shelby)

2 lbs. squash
Salt and pepper to taste
1 carton sour cream
1 can undiluted celery soup
1 small grated onion, or approximately 1 tbsp.
dehydrated onion
1 pkg. small, Pepperidge Farm Stuffing Mix
1 stick margarine

Cook squash and drain. Mix other ingredients together, add squash. Melt margarine and mix with stuffing, line pan. Pour in mix. Sprinkle small amount of remaining stuffing mix over top of casserole. Bake in 350° oven for 30-45 mins. Lay foil over top to keep from getting too brown.

May freeze before or after it is baked.

BAKED SQUASH CASSEROLE

Miss Bonnie Barnhardt

2 lb. squash
1 can cream of chicken or mushroom soup
1 c. sour cream
2 onions, chopped
4 small carrots, grated
1 pkg. dressing mix

Cook squash until tender, add other ingredients except the dressing. Melt in casserole dish, 1/2 stick margarine, add to half of the dressing mixture, stirring in other ingredients. Top with remaining mixture crumbs. Bake at 350° for 35 mins.

SQUASH CASSEROLE

Mrs. Jim Hayes
(Susan)

2 c. squash, cooked and crushed
2 c. cracker crumbs
1 egg, well beaten
1 c. milk
3/4 c. melted butter
1 small onion, chopped
Salt and pepper to taste

Mix ingredients well. Put in square baking dish and cover with grated cheddar cheese. Bake at 325° for 40-45 mins.

SQUASH CASSEROLE

Mrs. Paul Yost
(Miriam)

2 lb. squash, frozen or fresh, cooked and well drained
1 carrot, grated
1 onion, chopped
2 tbsps. pimiento, chopped
1 can cream of chicken soup
1/2 pt. sour cream or 1 c. buttermilk
1 pkg. Herb Stuffing Mix
1 stick margarine, melted

Cook squash, season lightly with salt and pepper. Add carrot, onion, pimiento, cream and soup. Pour melted margarine over the stuffing mix and mix well. Add 1/2 of stuffing mix to squash and put in buttered casserole. Cover with remaining stuffing mix. Bake at 375° for 25-30 mins.

BROCCOLI CASSEROLE

Mrs. Foy Ritchie
(Betty)

2 pkg. chopped broccoli. Cook by directions but only 1/2 the time. Drain thoroughly.
1 can french fried onion rings
1-1/2 pkg. Pepperidge Farm Stuffing Mix
1 c. grated Parmesan cheese
1 can cream of mushroom soup
1 c. milk. Mix with mushroom soup.
1 stick margarine. Melted and mixed with stuffing mix.

Place in layers in 2-qt. casserole, using 1/2 of broccoli (bottom layer), onion, soup, cheese, stuffing mix. Use remaining ingredients in layers and ending with stuffing mix on top. Bake, uncovered, at 325° for 45 mins.

BROCCOLI CHICKEN DIVINE

Mrs. Kenneth Rowland
(Etta)

1 10-oz. pkg. broccoli
1 cooked chicken
1 can cream of chicken soup
1/2 c. mayonnaise
1/4 tsp. lemon juice
1/2 c. shredded American cheese
1/4 c. bread crumbs
1 tbsp. margarine

Cook chicken until tender and remove from bones.
Cook broccoli, as directed, until tender. Make
your sauce by combining the cream of chicken soup,
mayonnaise and lemon juice. Stir until mixed
well. Layer in a 1-1/2-qt. greased baking dish
as follows:

1. Broccoli
2. Chicken, cut into small pieces.
3. Sauce
4. Cheese
5. Bread Crumbs
6. Margarine, cut into small chunks.

Bake at 350° for 30 minutes or until tender.

CORN CASSEROLE

Mrs. Vyron Petrea
(Hattie)

2 c. kernel corn
2 c. tomatoes
1-1/2 tsp. salt
1 egg
1 tsp. sugar
1 small chopped green pepper
1 c. coarse cracker crumbs
1/4 c. butter
1/2 c. grated cheese

Mix all together. Bake at 350° for 45 mins.

MEXICAN RICE CASSEROLE

Mrs. John A. Suther
(Martha)

3 c. cooked, cooled rice (see recipe for cooking
rice)

2 2-1/2 c. sour cream

2 4-oz. cans green chilies

Salt

1 12-oz. Monterey Jack Cheese, diced

1/2 c. Monterey Jack Cheese, grated

Butter

Combine rice with sour cream and salt to taste.
Arrange 1/2 of mixture in bottom of greased
casserole dish. Place diced cheese wrapped with
strips of chili peppers on rice. Put rest of
rice over. Dot with butter and put grated cheese
on top. Bake for 30-45 mins. at 350°, uncovered.
(Chilies may be seeded so as not to be too hot.)

Rice Recipe for Mexican Casserole

1 c. Uncle Ben's Converted Rice

2 c. water

2 beef bouillon cubes

1 tbsp. butter

Place all ingredients in pan. Bring to boil.
Simmer uncovered for 25 mins. When mixing sour
cream with rice, add enough sour cream to make
mixture creamy. Sometimes it requires more than
2 cups.

SWEET POTATO CASSEROLE

Mrs. George Walker
(Kay)

3 c. sweet potatoes, mashed
1/2 c. sugar
2 eggs, beaten
1/2 tsp. salt
1/2 tsp. vanilla
1/2 stick margarine, melted
1/2 c. milk

Combine potatoes, sugar, eggs, salt, 1/2 stick margarine, milk and vanilla. Put into baking dish.

1/2 c. brown sugar
1/3 c. flour
1 c. chopped nuts
1/3 stick margarine, melted

Combine brown sugar, flour, nuts and margarine. Spread over sweet potatoes. Bake at 350° for 35 mins.

CAREFREE CASSEROLE

Mrs. Vyron Petrea
(Hattie)

1-1/3 c. Minute Rice
1 can cream of mushroom soup
1-1/4 c. water
2 c. diced cooked chicken
1 c. cooked peas
1 c. cooked carrot
1/2 c. grated cheese
1/2 tsp. salt

Place rice in 1-1/2-qt. casserole. In pan. blend soup and water. Add chicken, peas, carrots, salt. Bring to boil. Stir into rice. Top with grated cheese. Bake, covered, at 400° for 20 mins. Top with fried onions.

SQUASH CASSEROLE

Mrs. George Suther
(Frances)

2 lbs. squash, cooked, drained, mashed
1 carrot, raw, grated
1 tbsps. pimiento, chopped
1 can cream of chicken soup
1 pkg. herb stuffing mix
1/2 pt. sour cream
1 stick margarine
1 onion, chopped

Add 1/2 pkg. stuffing mix to remaining ingredients.
Put mixture in casserole dish and sprinkle remaining stuffing over top. Bake at 375° for 25-30 mins. Make 1 large or 2 small dishes.

RICE CASSEROLE

Mrs. Leon Ensley
(Ann)

1 c. rice
1 stick butter
1 onion
1 bell pepper, diced
1 tbsps. Worcestershire Sauce
2 dashes or more Tabasco Sauce

Brown in frying pan. Put in casserole dish. Add 2 cans beef consomme and 1 can sliced mushrooms. Bake at 350° for 1 hour.

CARROT-BRUSSEL SPROUT CASSEROLE

Mrs. Harold Overcash
(Jeanette)

4 large carrots, sliced
2 10-oz. pkgs. frozen brussel sprouts
1/2 c. boiling water
1 tsp. salt
1 10-1/2-oz. can mushroom soup
1/2 c. shredded cheese

Simmer carrots and brussel sprouts in boiling salted water until tender. Add soup and cheese; stir lightly. Place in greased casserole dish and bake until bubbly at 350°. Yield: 6-8 servings.

HAMBURGER CASSEROLE

Mrs. Ned Hudson
(Dianne)

1 small onion
2 tbsp. butter
1 lb. ground beef
1/2 c. uncooked rice
1-1/2 c. tomato juice or tomatoes
1 tsp. salt
1/4 tsp. pepper
1 tsp. chili powder

Fry onion in butter, add meat and cook til brown. Add tomatoes, cooked rice, and seasonings. Put in baking dish and bake, uncovered, for 1 hour at 350°.

BEEF CASSEROLE

Mrs. Bobby Brown
(Hazel)

3 lb. hamburger
1 onion, diced
1 green pepper, diced
1/2 stick margarine
1 can shoepig corn
1 large can tomatoes
1 can tomato soup
1 can tomato paste
1 tbsp. Worcestershire Sauce
1 tsp. chili powder
1 pkg. (10-oz.) noodles
Pinch of red pepper
Grated cheese, for top

Cook onion and pepper in margarine until done. Add hamburger and brown in same pan. In another pot, cook noodles until tender. In large pan, mix corn, tomatoes, tomato soup, tomato paste, sauce and powder plus red pepper. When noodles are tender and hamburger browned, drain both and add to other mixture. Place in large pan or two smaller pans and grate cheese over top. Cook about one hour in 350° oven. This freezes well.

WOP JOY

Mrs. Horace Walker
(Irene)

1 lb. ground chuck
1 #2 can tomatoes
2/3 pkg. (8-oz.) spaghetti
1 small can corn
1 large onion
Cheese

Brown onion in butter, add meat. Season with garlic, chili powder, salt, pepper, tomatoes, add cooked spaghetti. Pour into greased pyrex. Bake at 350° for 45 mins. Top with sharp cheese.

SQUASH CASSEROLE

Mrs. Larry Pinyan
(Dottie)

1 qt. cooked squash, drained
1 medium onion, finely chopped
Approximately 1-1/2 c. cornbread crumbs
1 stick margarine
Salt and pepper to taste

Slice squash and boil until tender using yellow crookneck squash. Drain off water and break up with spoon. Add remaining ingredients using more bread crumbs if a firmer consistency is desired. Pour into shallow baking dish. Dot with butter or margarine. Bake about 30 mins. at 450° or until lightly browned on top.

SQUASH DRESSING

Mrs. Charlie Moose
(Janie)

2 lb. cooked squash
1 can cream of chicken soup
1 8-oz. c. sour cream
1 pkg. dressing mix (half bread, half cornbread)
1 stick margarine
1 grated carrot
1 diced onion

Combine all ingredients saving a little of the dressing mix to sprinkle on top. Pour into buttered baking dish and bake at 350° for 30-35 mins.

Desserts



LAYERED DESSERT

Mrs. Ray A. Cline
(Adelaide)

1 can sweetened condensed milk
4 tbsp. lemon juice
1 can fruit cocktail, drained

Mix milk and lemon juice and then add fruit cocktail.

Place layer of vanilla wafers in container and add mixture. Make 2 layers. Top with Cool-Whip.

BROWNIES

Mrs. Larry Cline
(Faye)

Melt: 2 squares unsweetened chocolate
1 stick butter

Stir in: 2 eggs
1 c. sugar
1/2 c. flour
Pinch of salt
1 c. nuts

Bake at 350° for about 25-30 minutes.

BROWN SUGAR SURPRISES

Mrs. H. E. Cline
(Lillian)

1/2 c. butter
2 c. brown sugar
2 eggs
1 c. flour
1 tsp. baking powder
1 pinch of salt
1 c. pecans, chopped

Mix. Press in pan and bake at 350° for 15-20 minutes. Cut in squares.

FROZEN DESSERT

Mrs. Guy Cress
(Helen)

4 oz. cream cheese
2 bananas
1 c. crushed pineapple
1/2 c. pecans
2 tbsp. cream or mayonnaise

Cream cheese well. Add rest of ingredients. Freeze in standard ice tray. Decorate with maraschino cherries. This was given to me by a former pupil, Kim Lackey, who prepared it for a classroom project.

COBBLER

Mrs. H. E. Cline
(Lillian)

1 stick margarine
3/4 c. sugar
3/4 c. self-rising flour

Melt margarine in casserole dish. Pour dry mixture over margarine. Pour peaches, cherries, blueberries, or strawberries over all. Bake 1 hour at 300°.

PEACH COBBLER

Mrs. J. Paul Cline
(Bessie)

1 stick margarine, melted
1 c. sugar
1 c. self-rising flour
1 c. milk
2 qt. peaches

Combine margarine, sugar, flour and milk. Pour in casserole. Add peaches, do not stir. Bake at 350° until golden brown. Yields: 8 servings.

CRAZY CRUST PEACH COBBLER

Mrs. Jack Goodman
(Carolyn)

1 stick butter
3/4 c. flour
1 c. sugar
3/4 c. milk
2 tsp. baking powder
1 #2 can sliced peaches

Place butter in baking dish and place in oven to melt. Combine flour, baking powder, sugar and milk and beat the batter. Pour pastry on melted butter. Do not stir. Place fruit and juice evenly on pastry. Bake at 350° for 45 mins. to 1 hour. Pastry rises to top. When cooled, serve with ice cream.

CHOCOLATE TOFFEE - A really elegant dessert.

Mrs. John A. Suther
(Martha)

1 c. crushed vanilla wafers
2/3 c. soft butter
1-1/3 c. confectioners sugar
2 egg yolks
2 bars German Chocolate (4 oz. size), melted
2/3 c. chopped pecans
1 tsp. vanilla
2 egg whites, beaten stiff

Sprinkle half of crumbs in 8x8 pan. Cream butter with confectioners sugar. Stir in rest of ingredients. Fold in egg whites. Spread in pan. Sprinkle with remaining crumbs. Chill several hours. Serve topped with whipped cream.

QUICK DESSERT TOPPING

Mrs. James Lentz
(Frances Ann)

1 can fruit cocktail

A few fresh strawberries, can use frozen,
but drain first

Place in blender and blend only slightly, then
place in sauce pan with 2 tbsp. cornstarch and
cook on low till slightly thicken. Cool and use
over pound cake or ice cream, or both.

STRAWBERRY DESERT

Miss Bonnie Barnhardt

2 pkg. strawberry jello

3 c. water

When thick, break up angel food cake in jello
mixture. Then top with cool whip or dream whip.

BLUEBERRY COBBLER

Mrs. Larry Miller
(Linda)

Melt 2/3 stick of butter in deep baking dish. Add
2 c. fresh blueberries, sprinkle 2/3 c. sugar over
berries. Add 6 drops of lemon juice.

DO NOT MIX the above ingredients.

2/3 c. sugar

3/4 c. flour

2 tsp. baking powder

3/4 c. sweet milk

Mix together and pour over berries. Bake at 350°
for 45 minutes.

1 #2-1/2 can crushed pineapple
3 c. fresh or frozen blueberries
3/4 c. sugar
1 box yellow cake mix
1/4 lb. margarine, melted
1 c. chopped pecans
1/4 c. sugar

Lightly grease a 9x13 pan or dish and spread the undrained crushed pineapple over the bottom of the pan, add the layer of blueberries and the 3/4 c. of sugar. Sprinkle the box of cake mix on top of the fruit. Then drizzle the melted margarine over the mix; top with a generous amount of pecans. Finally, add the remaining 1/4 c. sugar. Bake at 350° 30-40 mins. After 20 mins. of baking, pierce cake all over to allow juice to rise.

BLUEBERRY DESSERT - Easy but good.

Mrs. John A. Suther
(Martha)

16 graham cracker crumbs
1/2 c. sugar
1/2 c. butter, melted

Mix together and press into pan.

Beat: 8 oz. cream cheese
2 eggs
1/2 c. sugar
1 tsp. vanilla

Pour on top of cracker mixture. Bake at 350° for 15 mins., or until slightly brown on top. After this has cooled, add 1 can blueberry pie filling on top. Serve with dab of whipped cream. You can use another fruit pie filling if you wish.

STRAWBERRY SUPREME

Mrs. Ken Rowland
(Etta)

Mix the following crumb crust first, so that it will have time to cool.

1-1/2 c. flour
1/3 c. firmly packed brown sugar
3/4 c. margarine
3/4 c. chopped pecans

Mix well and bake for 15 mins. at 350°. Stir several times. Remove from oven and let cool.

Mix following in a mixing bowl and beat for 20 mins.

2 egg whites
10 oz. strawberries, fresh or frozen
1 c. sugar
2 tsp. fresh lemon juice

After beating ingredients for 20 mins., add a large carton of cool-whip and blend for 5 more minutes. Put 2/3 of crumb crust on bottom of a 9x13 dish. Spoon strawberry mixture on top. Sprinkle other 1/3 of crumb crust on top. Freeze several hours or overnight. Cut in squares to serve.

FRUIT CRISP

Mrs. Jerry Hilliard
(Doris)

1 can pie filling
1 c. flour
1 c. sugar
1 c. oatmeal
1/2 c. powdered milk
1 stick margarine

Pour pie filling into a well-greased baking dish. Melt margarine and mix with dry ingredients until crumbly and pour on top of filling. Spread lightly. Bake at 350° for 30 minutes.

WHIPPED STRAWBERRY DELIGHT

Mrs. Jerry Clontz
(Peggy)

1 9-oz. can crushed pineapple
1 3-oz. pkg. strawberry gelatin
1 c. boiling water
1 pkg. whipped topping mix
1/2 c. milk
2/3 c. chopped nuts

Drain pineapple, reserving juice. Add enough water to juice to make 1 c. of liquid. Dissolve gelatin in boiling water. Stir in juice and water. Chill until thick and syrupy. Whip topping mix with milk until soft peaks form. Whip gelatin until fluffy. Beat in whipped topping. Add pineapple and nuts. Turn into a lightly oiled 5-cup mold. Chill until set.

STRAWBERRY PARFAITS

Mrs. Ned Hudson
(Dianne)

1 c. milk
1 c. dairy sour cream
1/4 ts. almond extract
1 pkg. instant vanilla pudding mix (3-5/8 or 3-3/4 oz.)
1 can cherry pie filling or strawberry filling,
(1 lb. 5 oz. size)
Toasted slivered almonds

In mixing bowl, combine milk, sour cream, and almond extract. Add pudding mix and beat with rotary beater till creamy and well blended, about 2 minutes. Fill parfait glasses with alternate layers of pudding, pie filling, and almonds; chill. Garnish with additional toasted slivered almonds.

SUB-LIME LOAF

Mrs. Harold Overcash
(Jeanette)

1 c. coconut, canned
1/4 c. margarine
1-1/2 c. vanilla wafer crumbs
1 pkg. lime jello
1 c. hot water
1/2 c. sugar
2 tbsp. lemon juice
1 c. evaporated milk, chilled and whipped

Saute the coconut in margarine until golden brown, stirring constantly. Add crumbs and mix well. Press half the mixture in the bottom of a 9x9x2" pan. Dissolve gelatin in hot water, stir in sugar and lemon juice. Chill until slightly thickened. Fold in whipped evaporated milk. Turn onto crumb mixture in pan. Top with remaining crumbs. Chill until firm. Cut into squares. Serves 8.

COCONUT IGLOOS

Mrs. Lewis Cress
(Jane)

1 stick butter or margarine
1 c. sugar
1 can (1 lb. 4 oz.) crushed pineapple, drained
1 c. dark raisins, chopped
1 c. pecans, chopped
1 box (8 oz.) butter cookies
Large carton cool whip
Coconut

Cream butter and sugar thoroughly. Add to pineapple, raisins and pecans. Mix well. Spread between three cookies to make base for each igloo. Allow cookies and fruit mixture to stand at room temperature for about 8 hours. Add some vanilla or almond flavoring and confectioners sugar to taste to cool whip. Frost top and sides of each igloo with cool whip and sprinkle with coconut. Place in refrigerator until time to serve. Serves 16.

CHERRY YUM YUM

Mrs. John D. Suther
(Gladys)

1-1/2 stick margarine
3 c. graham cracker crumbs
3/4 c. sugar
2 cans cherry pie filling
1 8-oz. pkg. cream cheese
2 pkgs. dream whip
1 c. milk

Mix together the margarine, melted, with 3 c. graham cracker crumbs. Pour half in long baking dish. Whip 2 pkgs. dream whip with one cup cold milk. When this gets thick, add 3/4 c. sugar. Beat in the 8-oz. cream cheese, pour half of the cream cheese mixture over the crumbs, then pour on 2 cans of pie filling. Pour remaining cheese mixture over cherries and top with remaining crumbs. Chill.

CHERRY YUM YUM

Mrs. Paul Yost
(Miriam)

3/4 c. sugar
2 pkgs. dream whip
1 c. cold milk
2 cans cherry pie filling
1 8-oz. pkg. cream cheese
3 c. graham cracker crumbs
1-1/2 stick margarine

Melt margarine, mix with cracker crumbs. Cover bottom of pan with 1/2 mixture. Whip dream whip with milk, add sugar and cream cheese. Pour 1/2 of mixture over crumbs. Pour both cans of cherries over mixture. Add remaining cream mixture, then top with remaining crumbs. Use 8x14" pan.

SHERBET

Mrs. Brice Bost
(Jane)

1 pkg. jello, your favorite flavor
1-1/2 c. sugar
Juice of 2 lemons
1 qt. milk
1 c. hot water

Dissolve jello and sugar in hot water, add juice, let cool, add milk. Put in freezing part of refrigerator. When about half frozen, pour into mixing bowl and stir. Place it back in freezer to finish freezing.

FRUIT SHERBET

Mrs. James Walker
(Margaret)

2 c. orange juice
1-1/2 to 2 c. banana pulp
1-3/4 c. sugar
3 c. whole milk

Add sugar to orange juice. Mash bananas well, about 1/2 banana at a time, and add to juice (this will keep it from turning dark). The seeds of bananas may be removed by splitting banana and cutting on each side of core with sharp, pointed knife. Add milk and mix well. Pour into two ice trays 10-1/2x4x1-1/2" or 1 large tray. Put in ice area of refrigerator and freeze.

If good ripe oranges and bananas that are not bitter are used, the sherbet will be much better. The product is no better than the ingredients.

VANILLA HOMEMADE ICE CREAM

Mrs. Bob Rimer

(Doris)

2 eggs, may be omitted if you use 1 can evaporated milk
2-1/2 c. sugar
3 tbsp. flour or cornstarch
1 tbsp. vanilla flavoring

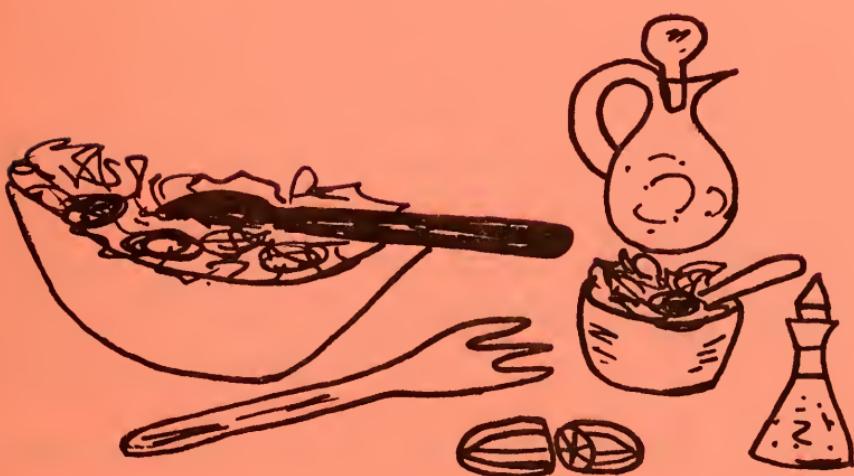
Mix all above ingredients well with 1/2 gallon homogenized milk. Pour into ice cream freezer can and fill the remainder of can with homogenized milk. Makes 1-1/2 gallon.

If you like chocolate ice cream, use above recipe plus 1 small can of Hershey's Chocolate syrup.

If you prefer cherry ice cream, use 1 bottle of maraschino cherries and juice plus 8-10 ozs. of cheerwine bottle drink and the vanilla recipe.

If you prefer peach, blend 2 pts. sweetened raw peaches in your blender until liquified and add to above vanilla recipe.

Dressings Salad Sauces





TERIYAKI STEAK SAUCE

Mrs. Earl Hurlocker
(Alice)

1/2 c. soy sauce
1/4 c. salad oil
2 tbsp. molasses
2 tsp. ginger
2 tsp. dry mustard
1 tsp. garlic powder

Marinate steaks 45 mins. before grilling - any longer time will give too strong a flavor. Use sauce to baste with while grilling.

TOMATO SAUCE (Make a day ahead)

Mrs. John A. Suther
(Martha)

1/2 minced onion
2 tbsp. olive oil
2 cloves garlic, crushed
3 large cans tomatoes
2 cans puree
1 can paste
2 tbsp. basil leaves
2 tsp. oregano leaves
2 tsp. marjoram
3 tsp. parsley
1/2 c. sugar
2 tsp. salt
1/2 tsp. pepper
2 lbs. ground beef

Saute minced onion and garlic in olive oil. Break up tomatoes by putting in blender or chop for 1-2 seconds. Add tomatoes to onion mixture. Add remaining ingredients. Cook at medium temperature, stirring occasionally for 3 hrs. Brown 2 lbs. ground beef, drain fat and add to sauce. Heat for 1/2 hr. Let stand overnight at room temperature, uncovered (if thin).

ALL-PURPOSE MEAT SAUCE

Mrs. Jerry Hilliard
(Doris)

3 tbsp. oil
3 cloves garlic, minced fine
3 chopped green peppers
3 large onions, chopped
3 lbs. ground beef
3 6-oz. cans tomato paste
3 8-oz. cans tomato sauce
3 c. boiling water
1 tbsp. salt
1 tbsp. paprika
1 tsp. celery salt
1 tsp. garlic powder
1 tsp. chili powder
2 tbsp. Worcestershire Sauce
4 tbsp. sugar

Heat oil in large pot. Add garlic, onion and green pepper. Cook over low heat 5 mins., add meat; mix well and cook on high heat until lightly brown. Add tomato paste, sauce, water and seasonings. Simmer at least 1 hour. Any extra sauce may be frozen for later use.

BAR-B-QUE SAUCE

Mrs. James Lentz
(Frances Ann)

1 bottle Kraft's Bar-B-Que Sauce
2 tbsp. brown sugar
3/4 pint white vinegar
1 tbsp. salt
1 tbsp. pepper
1 tsp. garlic powder
1 lemon, sliced
1 tbsp. Worcestershire Sauce
Texas Pete to taste

Mix above and heat until hot, place meat (best on chicken) on grill and cook until almost done, brushing occasionally with sauce. Then put in oven and pour sauce over meat and cook until meat is tender. Remove lemon slices if you store sauce.

BARBECUE SAUCE

Mrs. George Suther
(Frances)

3 tbsp. catsup
2 tbsp. vinegar
1 tbsp. lemon juice
1 tbsp. dry mustard
1/2 c. water
2 tbsp. Worcestershire Sauce
2 tbsp. butter
3 tbsp. brown sugar
1 tbsp. chili powder
1 tbsp. salt
1/2 tsp. red pepper
1 tbsp. paprika

Mix all ingredients in saucepan. Heat until butter melts. Simmer for a few minutes. Use with chicken, pork chops or other meats.

WHITE SAUCE MIX

Mrs. Gerald Ferguson
(Bernice)

In mixing bowl, thoroughly stir together: 1-1/3 c. non-fat dry milk powder, 3/4 c. all-purpose flour, and 1 tsp. salt. With pastry blender, put in 1/2 c. butter or margarine till mixture resembles small peas. Refrigerate in tightly covered container till needed. Makes enough sauce mix for about 6 c. medium white sauce. Cheese may be added to make a cheese sauce.

To make 1 c. medium white sauce: In saucepan, thoroughly combine 1/2 c. of the Creamy Sauce Mix and 1 c. cold water; cook and stir over medium heat till mixture is thick and bubbly.

FRENCH DRESSING

Mrs. Vyrone Petrea
(Hattie)

1/2 c. sugar
1 c. Wesson Oil
1 tsp. salt
1 large onion, grated
Juice of 1 lemon
1/2 c. tomato ketchup

Mix well. Store in refrigerator. Use as needed.

ROQUEFORT DRESSING

Mrs. Earl Blackwelder
(Pat)

1/3 c. canned milk
1-1/2 tbsp. lemon juice
1 c. mayonnaise
4 oz. Roquefort or Bleu Cheese

Mix all ingredients together except cheese. Break cheese and blend all together.

FLORIDA DRESSING

Mrs. Lewis Cress
(Jane)

In blender, put a slice of cut-up onion, 1 tsp. salt, 1 tsp. powdered mustard, 1 tsp. celery salt, 1 tsp. paprika, plus 1 c. sugar and 1/2 c. vinegar. Blend, then add 1 c. oil and blend again. Shake each time before using.

WALDESIAN DRESSING

Mrs. Lewis Cress
(Jane)

1/4 c. vinegar
3/4 c. oil
1/4 tsp. salt
1 tsp. Worcestershire Sauce
1/4 tsp. pepper
1/2 tsp. garlic powder

Blend. Use on tossed salad.

SOUR CREAM DRESSING

Mrs. James Lentz
(Frances Ann)

1 c. mayonnaise
1/2 c. buttermilk
1 small chopped onion
Garlic salt, to taste

Mix and store in refrigerator in covered carton.

COTTAGE CHEESE DRESSING

Mrs. James Lentz
(Frances Ann)

1 lb. cottage cheese
2 oz. blue cheese
1/2 c. buttermilk
1 tsp. parsley flakes and chives
1/2 tsp. garlic powder
Salt, to taste

Mix well and store in refrigerator.

GREEN BEAN SALAD

Mrs. Webster Medlin
(Frances)

1 can LeSueur Small Peas, drained
1 can French green beans, drained
Fresh or canned pimientos, cut
2 small onions
2 tbsp. water
Salt to taste
1-1/4 c. sugar
1/2 tsp. paprika
1 c. vinegar
1/2 c. oil
Several stems of celery

Mix all spices and liquids and add to the beans, peas, celery, pimientos, and onions. Seal and refrigerate for 12-24 hours before serving.

FOUR BEAN SALAD

Mrs. E. R. Bost
(Efford)

Red Kidney Beans, 1 16-oz. can
Green Beans, 1 16-oz. can
Wax Beans, 1 16-oz. can
Garbanzo Beans or chick peas, 1 16-oz. can
Fresh onion, thinly sliced, 1 med.
3/4 c. sugar
2/3 c. vinegar
1 tsp. salt
1/2 tsp. pepper
1/2 c. all-purpose oil

Drain beans, discard liquid. Combine and toss with onion. Combine rest of ingredients and pour over beans. Mix well and chill.

CABBAGE AND APPLE SALAD

Mrs. Marvin Petrea
(Caroline)

1 pkg. lemon jello
2 c. hot water
1/2 c. shredded cabbage
4 tsp. vinegar
1/2 tsp. salt
1 c. diced apples
1/4 c. chopped nut meats

Dissolve jello in hot water, chill until slightly thickened. Combine cabbage, vinegar and salt, let stand about 20 mins. Fold seasoned cabbage, apples to nuts and then to jello. Turn into individual molds, chill until firm. Turn mold on crisp lettuce, garnish with dressing. Serves 6.

VEGETABLE SALAD

Mrs. Gene Miller
(Brenda)

1 can green peas
1 can green beans
1 can lima beans
1 onion, to taste
1 stalk celery, or to taste
1 small can pimento
1 c. sugar
1/2 c. salad oil
1 c. vinegar
Salt and pepper to taste

Drain peas, beans and limas; chop onion, celery and pimento. Combine these in bowl and mix well. Mix sugar, oil, vinegar, salt and pepper. Pour over first mixture and let set in refrigerator for 24 hours. When ready to serve, drain the oil and vinegar mixture from the salad.

VEGETABLE SALAD

Mrs. James Lentz
(Frances Ann)

2 c. potatoes

2 c. carrots

Cut into small pieces and cook until tender.

1 c. green beans

1 c. cabbage

2 c. lettuce

Green pepper, to taste

1 cucumber

1 onion, medium-size

Cut all of the above small, then mix the following dressing and pour over, stir occasionally. If I am pressed for time, I sometimes use a can or two of Vegetable-All.

Dressing: 1/4 c. mayonnaise

4 tbsp. salad oil

4 tbsp. vinegar

1 tbsp. sugar

1 tbsp. mustard

Salt and pepper to taste.

Mix and pour over above salad.

PARADISE SALAD

Mrs. Cecil Cline
(Ruth)

1 pkg. lemon jello

1 pkg. plain gelatin

3/4 c. hot water

Mix the above and add 1 can crushed pineapple, 1 c. sour cream and 1 c. cottage cheese. Put in mold. When ready to serve, garnish with lettuce.

APRICOT-JELLO SALAD

Mrs. Ned Hudson
(Dianne)

Dissolve 2 boxes apricot jello in 2 c. hot water.

Add: 1-1/2 c. cold water, jell slightly

Add: 1 #2 can drained pineapple, 2 sliced bananas, 2 c. miniature marshmallows.

Topping: 1/2 c. pineapple juice

1/2 c. sugar

2 tbsp. flour

1 egg, beaten

Cook topping until thick. While hot, add 1 large cream cheese, stir until smooth. Cool.

Add: 1 envelope Dream Whip, whipped. Fold into other mixture. Pour over jello mixture.

HOLIDAY FRUIT SALAD

Mrs. Ray A. Cline
(Adelaide)

1 #2 can fruit cocktail, drained

2 c. miniature marshmallows

1/2 c. chopped pecans

1/2 c. coconut

1 carton sour cream

Mix and chill. Serve on lettuce or as a dessert.

PINEAPPLE CONGEALED SALAD Mrs. Ray A. Cline
(Adelaide)

1 box each of lemon and lime jello, dissolved
in 2 c. hot water

Add: 2 tbsp. lemon juice and let cool, but not
congeal.

Add: 1 #2 can crushed pineapple
1 box (carton) drained cottage cheese
1 c. mayonnaise
1 c. chopped nuts
1 tbsp. horseradish, optional
1 c. sweetened condensed milk

Mix together and congeal. Serves 9-12.

OUT-OF-THIS-WORLD SALAD

Mrs. Kenneth Sherwood
(Mildred)

1 pkg. lime jello
1 c. boiling water
1/2 pkg. miniature marshmallows (or 1 small pkg.)
1 small can crushed pineapple
1 small pkg. cream cheese
1/3 c. sugar
1 small pkg. Dream Whip (1 envelope)
1/2 c. chopped pecans
1 small container cottage cheese

Combine jello and water in bowl to dissolve. Add
marshmallows and stir until partially dissolved.
Add crushed pineapple and cottage cheese. Chill.
Whip cream cheese and sugar. Mix and whip Dream
Whip with 1/2 c. cold milk. Mix with cream cheese.
Combine with jello mixture. Add pecans and chill.

FROSTED FRUIT SALAD

Mrs. Cecil Cline
(Ruth)

1 pkg. orange jello
1 pkg. lemon jello
2 c. hot water
1-1/2 c. cold water
2 tbsp. lemon juice
1 large can crushed pineapple, drained
2 c. miniature marshmallows
2 bananas, cubed

Pour this in large bowl as this is the base. Be sure and let it jell.

Topping: 1/2 c. sugar
2 tbsp. flour
1 carton cool-whip

Mix above thoroughly and add: 2 tbsp. margarine, pineapple juice, and stir. Cook until thickened. Add 1 egg and let cool. Add cool-whip. Pour over salad and add 1/2 c. grated cheese and maraschino cherries.

BLUEBERRY SALAD

Mrs. Flaves Furr
(Mary Francis)

2 pkg. grape gelatin
2 c. boiling water

Add: 1 can crushed pineapple (large)
1 can blueberry pie filling mix
Put into refrigerator until set.

Mix: 1 8-oz. pkg. cream cheese
1/2 pint sour cream
1/2 c. chopped nuts
1 tsp. vanilla

Add this mixture on top. Serve with lettuce, if desired.

COCA-COLA SALAD

Mrs. Frank Hopkins
(Christine)

2 small pkgs. lemon jello, dissolved in 1 c. hot water.

2 cool 6-oz. coca-colas

1 small can crushed pineapple

1/2 c. nuts or celery

1/2 small pkg. marshmallows

1/2 bottle green and red maraschino cherries,
drained and sliced

Mix and put into a large or individual molds.
Refrigerate until firm.

SUNSHINE SALAD

Mrs. Rick McRorie
(Sharon)

1 3-oz. pkg. lemon flavored gelatin

1 c. hot water

1 c. pineapple syrup and water

1 tbsp. vinegar

1/2 tsp. salt

1 c. grated raw carrots

1 #2 can (2-1/2 c.) crushed pineapple, drained

1/3 c. chopped pecans

Dissolve gelatin in hot water. Add pineapple syrup and water, vinegar and salt. Chill till slightly thickened. Fold carrots, pineapple, and nuts into slightly thickened gelatin. Turn into individual molds or 10"x6"x1-1/2" pan. Chill until firm. Unmold on crisp lettuce.

ORANGE JELLO SALAD

Mrs. Morris Tarlton
(Doris)

2 pkgs. orange jello
2 c. hot water
1 can frozen orange juice
1 can Mandarin oranges with juice
1 small can crushed pineapple

Dissolve jello in the 2 c. water. Add the other 3 ingredients and let congeal.

1 pkg. Instant Lemon Pudding
1 c. milk
1 carton Cool Whip

Mix the pudding and milk and fold the cool whip into this mixture. Put on top of the congealed salad.

ORANGE JELLO SALAD

Mrs. Charles Fortune
(Lorene)

2 pkgs. orange jello
2 c. hot water
Dissolve the above.

Add: 1 can frozen orange juice, undiluted
1 small can crushed pineapple with juice
1 can mandarin oranges with juice

Let congeal.

Whip 1 pkg. Dream Whip according to directions. Make 1 pkg. Instant Lemon Pudding with 1 c. milk. Fold into Dream Whip and put on top of congealed salad.

FROZEN SALAD

Mrs. Troy Miller
(Dianne)

- 1 large carton Cool Whip
- 1 large can crushed pineapple, drained
- 1 small pkg. frozen strawberries, drained
- 1/2 c. chopped pecans
- 1 c. marshmallows, miniature
- 1 tbsp. mayonnaise

Stir all ingredients together and freeze in individual servings.

CHERRY SALAD

Mrs. Troy Miller
(Dianne)

- 1 large can sour pitted cherries
- 2 small cans crushed pineapple
- 1 c. chopped nuts
- 1 orange, grated rind plus juice
- 1 lemon, grated rind plus juice
- 2 pkgs. cherry jello
- 3/4 c. sugar

Mix juice from cherries and sugar. Bring to boil and remove from heat. Add all other ingredients and stir until jello is melted. Refrigerate until set.

BANANA SALAD

Mrs. Kenneth Sherwood
(Mildred)

- 2 3-oz. pkgs. cream cheese
- 2 tsp. salt
- 2 tsp. lemon juice
- 2 tbsp. mayonnaise
- 1 can crushed pineapple or fruit cocktail, drained
- 1/2 c. maraschino cherries
- 1/2 c. nuts
- 1 c. whipped cream
- 3 bananas, sliced

Mix all together and refrigerate.

APRICOT SALAD

Mrs. Paul O. Petrea
(Opal)

1 #2 can crushed pineapple
1/2 c. sugar, or less to taste
2 3-oz. pkg. A & P Apricot Gelatin
1 8-oz. pkg. cream cheese
1 c. ice water
1 c. diced pecans
1 9-oz. carton cool whip

Combine in saucepan, pineapple, pineapple juice and sugar and let come to boil. Remove from heat. Stir in gelatin until dissolved. Blend in cream cheese, then ice water. Cool. Add nuts. Let congeal slightly in refrigerator. Add cool whip. Mix well. Serves 12-15.

DELIGHTFUL SALAD

Mrs. Guy Cress
(Helen)

1 c. milk
16 marshmallows
1 large pkg. Philadelphia Cream Cheese
1 small can crushed pineapple
1 c. nuts
1 tsp. butter
1 pkg. each jello - orange or clear or any color (3 pkgs.)

Take a package of jello, let it form in dish. Cook milk, marshmallows and cheese until dissolved. Add jello, pineapple, and butter. Let stand until cool, then add pecans. Pour over formed jello. After this cools and forms, add last package of jello.

TUNA-RICE SALAD

Mrs. Guy Cress
(Helen)

Bring to a boil: 1 c. water
2 beef bouillon cubes

Add: 1 c. packaged pre-cooked rice. Stir with fork and cover tightly according to time listed on package. Chill the rice.

Combine: 1 7-oz. can tuna
1 c. celery
1/2 c. green bell peppers
1 tbsp. chopped onion
1 tbsp. soy sauce
4 to 5 tbsp. mayonnaise

Add the above mixture to the chilled rice. Chill again. Serve on lettuce.

A unique salad for a hot day and very tasty.

CRUSHED PINEAPPLE-CARROT MOLD

Mrs. James Walker
(Margaret)

Drain 1 #2 can crushed pineapple. Add enough water to pineapple syrup to make 1-1/2 c. Heat to a boil. Add 1 pkg. lemon jello, stir until dissolved. Add 1/2 c. sugar, 1/4 tsp. salt, and 2 tbsp. lemon juice. Chill until slightly thickened. Add pineapple and 1 c. finely grated carrots. Whip 1/2 pint whipped cream stiff, fold into gelatin mixture. Pour into 8" ring mold (1-1/2 qts.). Chill until firm.

If the mold is greased slightly with mayonnaise or salad dressing, the salad will turn out of mold more easily.

KOREAN SPINACH SALAD

Mrs. John A. Suther
(Martha)

- 1 bag fresh spinach
- 1 large can bean sprouts, drained
- 1 small can water chestnuts, drained and sliced
- 2 hard boiled eggs, sliced
- 5 strips of bacon, crumbled

Mix all above and put into bowl. Make the salad dressing and put into separate container until serving time.

Dressing: 1 c. oil

3/4 c. sugar

Salt to taste

1/3 c. catsup

1/4 c. vinegar

1 medium onion, grated

2 tsp. Worcestershire Sauce

Mix and refrigerate.

HAWAIIAN CHICKEN SALAD

Mrs. Lewis Cress
(Jane)

This is an attractive salad for a ladies luncheon. We served it at a bride's luncheon for fellow teachers at Beverly Hills School in Concord. It always brought oohs and ah's.

1 qt. chicken, cut (white)

1/2 lb. seedless white grapes (2 c.)

1 c. toasted slivered almonds

1-1/2 c. mayonnaise

1/2 tsp. curry powder

1/2 tsp. soy sauce

1/2 tsp. lemon juice

Pineapple chunks for garnish

Paprika

2-1/2 oz. water chestnuts

Lightly combine all ingredients except pineapple chunks. Serve on a circle of cantaloupe. Garnish with pineapple and paprika. This goes well with a good broccoli casserole and hot rolls.

YUM-YUM SALAD

Mrs. Lewis Cress
(Jane)

1 lg. pkg. orange jello
1 lg. can crushed pineapple
1 c. grated cheese
1 lg. container cool-whip
3/4 c. nuts
2 c. water
3/4 c. sugar

Bring the water and sugar to boil and add jello and pineapple. Chill. Add cheese, cool-whip, and nuts and refrigerate.

FROZEN FRUIT SALAD

Mrs. Louis Suther
(Madelyn)

1 8-oz. cream cheese)
1/2 c. mayonnaise)
1/2 c. powdered sugar) Cream together.
1 tsp. vanilla)
Juice of 1 lemon)
2 c. cool whip
1 pkg. frozen strawberries
1 can pineapple chunks, drained
1 can sliced peaches, drained, cut up
2 c. miniature marshmallows

Mix all together and put in milk cartons and freeze. Slice to serve.

GREEN SALAD

Mrs. Louis Suther
(Madelyn)

1 small cal crushed pineapple
1 pkg. lime jello
1 12-oz. cottage cheese
1 small Cool-Whip
1/4 c. chopped nuts (pecans)

Boil crushed pineapple 2 mins. Add jello (dry) and boil 2 mins. Cool. Add cottage cheese, Cool-Whip, nuts. Mix and chill.

SWEET SALAD

Mrs. King Miller
(Louise)

1 c. Eagle Brand Sweetened Condensed Milk
1 c. mayonnaise
1 tsp. lemon juice
1 can fruit cocktail, drained
1 small pkg. marshmallows

Cut marshmallows in small pieces, mix all together. Let stand in refrigerator one hour before serving.

BLUEBERRY SALAD

Mrs. Herman McLester
(Shelby)

Mix: 2 pkgs. strawberry jello
1 c. boiling water

Add: 1 can blueberries, in heavy syrup
1 can crushed pineapple
1 c. chopped pecans

Let set until congealed, then add topping: 1 8-oz. pkg. cream cheese, softened, 1/2 c. sour cream, 1/2 c. sugar. Add nuts on top, if desired.

LIME CONGEALED SALAD

Mrs. Frank Hutchinson
(Ruth)

- 1 3-oz. pkg. lime jello
- 1 c. boiling water
- 1/2 c. cold water or juice
- 1 small can crushed pineapple
- 1 c. cottage cheese
- 1 c. whipped topping

Dissolve jello in hot water. Add cold water or juice, pineapple and cottage cheese. When cool enough, let mixture congeal slightly and fold in topping. Nuts (pecans) may be added, if desired. Allow the mixture to congeal and serve. This is a very popular salad when served to a group of people.

BLACK CHERRY SALAD

Mrs. Kenneth Sherwood
(Mildred)

- 1 pkg. black cherry jello
- 1 can black cherries, chopped
- 1 small can crushed pineapple
- 1 c. pecans
- 1 can apricots, chopped
- 1/2 pint sour cream
- 1 8-oz. pkg. cream cheese
- 1/4 c. sugar

Drain off the juice. Bring to boil 2 c. of juice. Add 1/4 c. sugar, pour over jello and let it chill. Beat sour cream and cream cheese. Fold in nuts and fruit. Add to jello mixture and blend. Chill.

CHERRY COCA-COLA SALAD

Mrs. David Blackwelder
(Monty)

- 1 1-lb. can Bing cherries
- 1 1-lb.4-oz. can crushed pineapple
- 1 6-oz. pkg. cherry flavored gelatin (or lemon)
- 2 6-1/2-oz. bottles cola beverage

Drain juice from fruit; add water, if necessary, to juice to make 2 cups. Heat juice to boiling; add gelatin, stir until dissolved. Cool. Add cola and fruit. Pour into a 1-1/2 qt. mold (or container). Chill until set. Serve with salad dressing, cream cheese dressing, whipped cream, or just plain.

STRAWBERRY SALAD

Mrs. J. Paul Cline
(Bessie)

- 2 3-oz. pkgs. strawberry gelatin
- 1-1/2 c. boiling water
- 2 10-oz. pkgs. frozen strawberries
- 1 16-oz. can crushed pineapple
- 2 large bananas
- 1/2 pint sour cream
- 1/2 c. chopped nuts

Dissolve gelatin in boiling water. Add partially thawed strawberries, pineapple, and mashed bananas. Pour half of mixture into an 8x12-inch pan and chill until set. Spoon sour cream over top of congealed layer. Cover with remaining gelatin mixture. Chill until firm.

STRAWBERRY DELIGHT

Mrs. Lloyd Nesbit
(Helen)

- 1 9-oz. can crushed pineapple
- 1 3-oz. pkg. strawberry gelatin
- 1 c. boiling water
- 1 pkg. Cool-Whip topping mix
- 1/2 c. milk
- 2/3 c. chopped nuts

Drain pineapple, reserve juice. Add enough water to juice to make 1 c. of liquid. Dissolve gelatin in boiling water. Stir in juice and water. Chill until thick and syrupy. Whip topping mix with milk until soft peaks form. Whip gelatin until fluffy. Beat in whipped topping. Add pineapple and nuts. Turn into a lightly oiled 5-c. mold. Chill until set.

LIME SPRING CONGEALED SALAD

Mrs. Herman McLester
(Shelby)

- 1 pkg. lime gelatin
- 3/4 c. boiling water
- 1 small can crushed drained pineapple
- 1 small pkg. cream cheese, softened
- 1/2 c. chopped nuts
- 3 tbsp. mayonnaise
- 1 small can evaporated chilled milk

Dissolve lime jello in boiling water. Beat cream cheese and pineapple. Add all ingredients to jello and put in dish to chill.

YEAR ROUND AMBROSIA

Mrs. Bruce Lipe
(Joyce)

- 1 11-oz. can mandarin oranges, drained
- 1 4-oz. bottle maraschino cherries, halved
- 1 9-oz. can pineapple tidbits, drained
- 1 8-oz. can coconut
- 1 pint sour cream

Mix the above together and chill.

CONGEALED SALAD

Mrs. H. E. Cline
(Lillian)

- 1 pkg. lime jello
- 1 c. hot water
- 1 3-oz. pkg. cream cheese, this will break up in hot water-jello.
- 1 small can crushed pineapple
- 1 tbsp. milk or cream
- 1/2 c. chopped nuts
- 1/2 c. cut up marshmallows

Mix. Yield: 6 servings. This was a favorite recipe of the late Mrs. Clara Belle Casper.

CONGEALED SALAD

Mrs. Dewey Sherwood
(Shelby)

- 1 small pkg. cream cheese
- 1 small can evaporated milk
- 1 small can crushed pineapple, drained
- 1 c. pecans
- 1 pkg. lime jello
- 1 c. warm water

Chill milk and whip. Dissolve jello with water, and blend in cream cheese. Fold in whipped milk, pineapple and nuts. Chill.

SIX-CUP SALAD

Mrs. A. B. Brawley
(Martha)

- 1 c. marshmallows, miniature
- 1 c. cottage cheese
- 1 c. sour cream
- 1 c. fruit cocktail, drained
- 1 c. pineapple
- 1 c. coconut

APRICOT SALAD

Mrs. Buck Waddell
(Margie)

2 small pkgs. apricot jello
2 small cans crushed pineapple
2 sliced bananas
2 c. miniature marshmallows

Prepare jello and the above and let set.

Topping: 1/2 c. pineapple juice
3/4 c. sugar
1 beaten egg
2 tbsp. flour

Cook the above until thick, add 8-oz. cream cheese to cooked topping, let cool. Mix 1 pkg. dream whip as directed and fold into mixture. Place on top of jello. Then sprinkle with coconut.

CINNAMON APPLESAUCE SALAD Mrs. Gerald Ferguson
(Bernice)

2 pkg. lemon or cherry flavored jello
1/2 c. red cinnamon candies
3 c. boiling water
2 c. unsweetened applesauce
1 tbsp. lemon juice
1/2 c. broken walnuts
2 3-oz. pkgs. cream cheese, softened
1/2 c. milk or light cream
2 tbsp. salad dressing

Dissolve jello and candy in boiling water. Stir in lemon juice, applesauce and a dash of salt. Chill till partially set. Add nuts. Pour into 8x8x2-inch dish. Blend remaining ingredients; spoon atop; swirl through salad to marble. Chill until firm. Cut into 9 squares.

CINNAMON SWIRL SALAD

Mrs. A. B. Brawley
(Martha)

3 c. boiling water

Dissolve: 1/2 c. red cinnamon candy hearts

1 6-oz. box lemon jello

(1 envelope plain gelatin, if to be carried)

1 tbsp. lemon juice

Dash of salt

2 c. applesauce

Let mixture begin to congeal, add nuts, 2 3-oz. cream cheese (softened) with small amount of milk. Add 2 tbsp. mayonnaise. Pour jello mixture in dish, pour cream cheese over top, swirl through.

24-HOUR SALAD

Mrs. Harold Faggart
(Helen)

2 eggs, well beaten

4 tbsp. vinegar

4 tbsp. sugar

2 tbsp. butter or margarine

Put eggs in double boiler. Add vinegar, sugar and margarine, beating constantly until thickened and smooth. When cool, fold in the following:

1 large can fruit cocktail

2 c. miniature marshmallows

2 c. diced pineapple

1/2 c. nuts

Other fruits may be added, if desired.

Mix all this with one carton of whipped topping. Pour in mold or pan and let stand for 24 hours.

ORANGE SALAD

Mrs. George Suther
(Frances)

2 c. boiling water
1 6-oz. pkg. orange jello
1 pint orange sherbet
1 11-oz. can mandarin oranges

Dissolve jello in boiling water, chill until partially congealed. Add oranges, sherbet. Chill. Serve with dream whip and orange slices.

CRANBERRY SALAD

Mrs. Ed York
(Shirley)

1-1/2 c. raw cranberries, ground
1 c. sugar (stirred in after berries have been ground)
1 c. drained crushed pineapple
1 c. hot water
1 pkg. cherry jello
1/2 c. pecans
1 orange (with about 1/2 the peeling)

Mix. Makes 1 9" mold.

CRANBERRY SALAD

Mrs. Paul Barringer
(Mary)

2 c. ground cranberries
2 c. chopped pecans
2 #2 cans crushed pineapple
1 c. sugar (more if desired)
2 pkg. gelatin

Wash and pick berries. Grind. Drain juice from pineapple and use in mixing gelatin. Also dissolve sugar in gelatin. Let cool and add berries and pineapple. Place in refrigerator and cut into squares and serve on crisp lettuce. For dessert, serve with whipped cream. Serves 20.

CRANBERRY SALAD

Mrs. Thomas Krimminger
(Tee)

1 lb. ground cranberries
3 oranges, peeled and cut fine
3-5 apples, cut fine
1 c. marshmallows
1 pkg. pecans, cut fine
2 boxes strawberry jello (using 1/2 amount of water
called for on box)
Sugar to taste (1-1/2 c. or more)

CRANBERRY SALAD

Mrs. C. W. Yerton
(Mildred)

1 pkg. cherry or strawberry jello
1 c. boiling water
1 can whole cranberry sauce

Dissolve jello in boiling water. Add cranberry
sauce and stir until the sauces dissolve. Add:
1 can fruit cocktail, juice and all and 1 c.
chopped nuts. Stir until well mixed. Pour into
mold and refrigerate until needed.

CRANBERRY SALAD

Mrs. O. D. Helms
(Gladys)

1 lb. raw cranberries, ground
1-1/2 c. sugar (pour over berries and let stand
while preparing other ingredients)
1 large can crushed pineapple. Drain and save
juice. Add juice of two oranges to pineapple
juice and enough water to make 3 c. liquid. For
a tangy flavor, add rind of 1/2 orange. Heat
liquid and dissolve 2 pkgs. of lemon jello in the
hot juice. Add other ingredients and 1 c. nuts.
Cool and chill. Serve on lettuce leaves, or as
cranberry sauce.

GERMAN POTATO SALAD

Mrs. Coy Hudson
(Julia)

Potatoes

3 slices bacon

1 rounded tbsp. flour

1 tbsp. butter

1/4 c. vinegar

3/4 c. water

1/4 c. sugar

1 tbsp. salt

1/2 tsp. pepper

1 onion

Cook potatoes until soft. Add sliced onion. Fry bacon until brown. To the bacon fat, add the butter and flour. Stir and add vinegar, water, sugar, salt and pepper. Let come to a boil and pour over potatoes. Sprinkle bacon on top.

Serves 6-8.

SOUR-CREAM POTATO SALAD

Mrs. Lewis Cress
(Jane)

8 medium potatoes, cooked in jacket, peeled and diced (6 c.)

1/3 c. clear Italian dressing

3/4 c. sliced celery

1/3 c. diced onions

4 hard-cooked eggs

1 c. dairy sour cream

1/2 c. mayonnaise

1-1/2 tsp. prepared horseradish mustard

1/3 c. diced pared cucumber

Salt and celery seed to taste

While potatoes are warm, pour dressing over and cool. Add all other ingredients except cucumber. Refrigerate. At serving time, stir in cucumber.

This salad always turns out good. The horseradish gives it a special flavor that's really good.

CRUNCHY MEAT SALAD

Mrs. Carr Plott
(Mable)

1/4 c. mayonnaise
1 tbsp. pickle juice
2 tbsp. diced sweet pickles
1 c. canned solid tuna or salmon or 1 c. cooked
or canned chicken or turkey
1/2 c. sliced celery
1/2 c. chilled, cooked or canned peas
1 c. coarsely crushed corn or potato chips

Mix mayonnaise with pickle juice. Combine with
pickle; meat, broken up; celery; peas. Toss or
mix well. Just before serving, add potato
chips and mix. Serve on greens. Makes 4 servings.

HOT CHICKEN SALAD

Mrs. A. B. Brawley
(Martha)

2 c. cooked chicken, chopped
1/2 c. mayonnaise
4 tbsp. lemon juice
Small can chopped pimento
1 c. chopped almonds
2 c. chopped celery
2 cans cream of chicken soup
6 eggs, hard cooked, chopped
A little grated onions

Mix thoroughly and fold in eggs last, top with
crushed potato chips and bake at 350° until
it bubbles.

TUNA SALAD

Mrs. Dewey Sherwood
(Shelby)

1 head lettuce
2 stalks celery
2 carrots
1 cucumber
Several radishes
2 small tomatoes
3 to 4 slices American cheese, chipped
1 small can tuna
Diced boiled eggs, optional

Make usual tossed salad, cutting each item into small bite-size pieces. Add tuna and cheese, and toss together.

May add small amount of mayonnaise to this mixture, with garlic salt and onion salt, and pepper to taste - or - serve individually with preferred salad dressing. This is a meal in itself.

CUCUMBER SALAD

Mrs. A. B. Brawley
(Martha)

1 pkg. lime jello, dissolved in
1 c. hot water
2/3 c. cold water

In blender put: 1 c. cottage cheese
2/3 c. mayonnaise
1 small onion
1 small cucumber
1/2 tsp. salt

Add small amount of bell pepper, if you desire. Blend in mixer, add jello. Chill in refrigerator. Use dressing or sour cream or horseradish or mayonnaise.

CARROT SALAD

Mrs. Vyron Petrea
(Hattie)

2 lbs. carrots, cooked tender
1 small onion, chopped
1 bell pepper, cut fine
1/2 c. celery
1/2 c. sugar
2/3 c. salad oil
1/2 c. vinegar

Mix and let set overnight. Drain and serve.

LAYERED TOSSED SALAD

Mrs. Leroy Cline
(Romania)

1 head lettuce, cut
2 c. mayonnaise
1/2 c. chopped onions
1/2 c. chopped celery
1 4-oz. cheddar cheese, grated
1 c. frozen green beans
2 tbsp. sugar
8 slices bacon

Place lettuce in bottom of bowl, seal with mayonnaise. Then layer the other ingredients in order. This will keep 24-36 hours without wilting. Chill and serve.

I like to add a pint-size pkg. of Hidden Valley Dressing Mix to my mayonnaise for the flavor.

SLAW

Mrs. E. R. Bost
(Efford)

1 medium head cabbage

Cut in ice water and drained.

Mix together: 1/2 c. sugar
1/2 c. vinegar
1/2 c. water
Salt to taste

Add to cabbage. Cover and let stand overnight
in refrigerator.

COLD SLAW

Mrs. Jim Blackwelder
(Elena)

2 medium heads cabbage
1 pt. canned tomatoes (#5), no juice
1 c. vinegar
1-1/2 tbsp. salt
1 green bell pepper
1 large can (7 oz.) pimento
1/2 c. sugar
1 tsp. red pepper

Chop and mix well. Let stand 24 hours at room
temperature. Store in refrigerator. Will save
for several months. This is good on hot dogs,
hamburgers and with fish.

SLAW

Mrs. O. D. Helms
(Gladys)

3 lb. head cabbage, ground or grated
2 cans tomatoes
4 fresh tomatoes, cut up
1 can pimento
1/2 pt. sour pickles
2 bell peppers
1 tbsp. salt
1/2 c. sugar
1 c. vinegar

Mix all together. Makes 1 gallon.

REFRIGERATOR CABBAGE

Mrs. H. E. Cline
(Lillian)

1 large head of cabbage, coarsely chopped
2 medium onions, coarsely chopped
1 c. vinegar
1 c. sugar
1/2 c. vegetable oil
1 tbsp. salt
1 tbsp. dry mustard
1 tbsp. celery seed

Bring to boil, add to chopped cabbage and onions.
Place in tightly covered dish. Mix well.
Refrigerate. Will keep several weeks in refrigerator.

SLAW

Miss Anna Margaret
Cline

2 onions
2 tsp. mustard
Dash of salt
1 medium head cabbage

Cook: 2 eggs
1/2 c. sugar
1 c. vinegar
2 tbsp. butter

Cook until thick and pour over above mixture.

GERMAN COLD SLAW

Mrs. John D. Suther
(Gladys)

Turn on sauce pan and add: 1/2 c. sugar
1/2 c. oil
1/2 c. vinegar

Heat to boiling and add: Salt, celery seed,
and pepper

Pour over 1 lb. cabbage, 1 onion and 1 green
pepper, chopped finely or use blender. This will
keep for some time in the refrigerator.

SOUTHERN SLAW

Mrs. Marvin Petrea
(Caroline)

1 qt. cabbage, cut fine
1/2 c. vinegar
1/4 c. water
1 egg
1 c. sugar
1 tbsp. flour
1/2 tsp. salt
Butter, size of yolk
Pepper, as desired

Mix flour with sugar, add to egg, mix well. Stir in rest of ingredients except cabbage. Cook until it thickens, stirring constantly. While still warm, mix with cabbage.

BARBEQUE COLE SLAW

Mrs. Troy Miller
(Dianne)

1 large cabbage head (3 lbs.)
1 pt. tomatoes
1 small can pimento, cut up
1/2 c. chopped green pepper
1 c. vinegar
1/8 c. salt
1 c. sugar
1/2 tsp. red pepper

Mix well and refrigerate. Yields: 1/2 gal.
Keeps 1 to 2 weeks.

24 HOUR SLAW OR RELISH

Mrs. Jesse Ritchie
(Maggie)

3 lbs. cabbage
1 large green pepper
1 large onion
Chop the above.
4 oz. pimento pepper
1 tbsp. salt
1 tbsp. mustard seed

Mix 1-1/4 c. sugar; 1-1/4 c. vinegar; 1-1/4 c. water; bring to boil, cool and pour over cabbage mixture. Let stand in covered container 24 hours. This will be good for weeks, if kept refrigerated.

FROZEN COLD SLAW

Mrs. Cecil Cline
(Ruth)

1 head shredded cabbage
1 tsp. salt

Mix the above and let stand 1 hour, squeeze water out and add:

1 grated carrot
1 bell pepper, chopped

Add the following sauce: 1/4 c. water
1/2 c. vinegar
1-1/2 c. sugar
1 tsp. celery seed
1 tsp. mustard seed

Boil 1 minute and pour over cold slaw. Let cool and put in refrigerator or freezer.

WINTER SLAW

Mrs. John A. Walker
(Sarah)

3 medium heads cabbage
8 medium carrots, optional
12 green and red sweet peppers
8 medium onions
1/2 c. salt

Grind or shred, add salt and let stand 2 hours. Drain, rinse and drain again. Pack in jars and cover with the following; which have been mixed together:

3 pts. vinegar
6 c. sugar
1 tsp. mustard seed
1 tsp. celery seed

Heat in boiling water bath to seal.

1 gallon cabbage
1 c. sugar
1 c. vinegar
1 tsp. black pepper
2 large bell peppers
1 pt. tomatoes and small can of juice
1/2 pt. salad cubes
2 tbsp. salt

Mix well.

FROZEN COLD SLAW

Mrs. Gene Moose
(Gaynelle)

1 medium head cabbage, shredded.

Add 1 tsp. salt to cabbage and let stand 1 hour. Squeeze water out. You may want to add 1 grated carrot and 1 bell pepper, chopped finely. While cabbage is standing, make a syrup of 1 c. vinegar, 1/4 c. water and enough sugar to make it as sweet as you want it, 1 tsp. celery seed and 1 tsp. whole mustard seed. Mix and boil 1 min., let syrup stand and cool. Then pour over cabbage, put in containers and freeze.

This slaw is very good with hot dogs, hamburgers, and dry beans.

LINDBERGH SPECIAL

Mrs. Robert Carricker
(Mary)

2 large heads cabbage
8 carrots
4 green sweet peppers
4 red sweet peppers
12 medium onions
1 large stalk celery

Cut carrots on fine grater, all other ingredients on medium grater. Cover with 1/2 c. salt and let stand overnight. Remove as much juice as possible, (I squeeze with my hands), after standing overnight, throw away juice removed.

Add 3 c. sugar and 3 c. vinegar. Can be sealed or stored in the refrigerator indefinitely.

COLD SLAW

Mrs. Charles Wilson
(Inez)

1 large head cabbage (5 lb.)
2 medium onions, optional
3/4 c. Wesson oil
1 tbsp. salt
1 tsp. dry mustard
1 tsp. celery salt
1 c. vinegar
1 c. sugar

Bring to boil and pour over cabbage and onion. Toss and cover tightly. Cool and put in refrigerator. Will keep for weeks.

SLAW

Mrs. Gene Miller
(Brenda)

1 big head cabbage
1 c. sweet bell pepper
1 c. chopped sweet pickles
1 c. canned tomatoes (optional - when used, leave
out the 1/2 c. water)
2 small jars chopped pimento
1/2 c. sugar
1/2 c. vinegar
1/2 c. water
Salt and pepper to taste

SLAW

Mrs. Larry Pinyan
(Dottie)

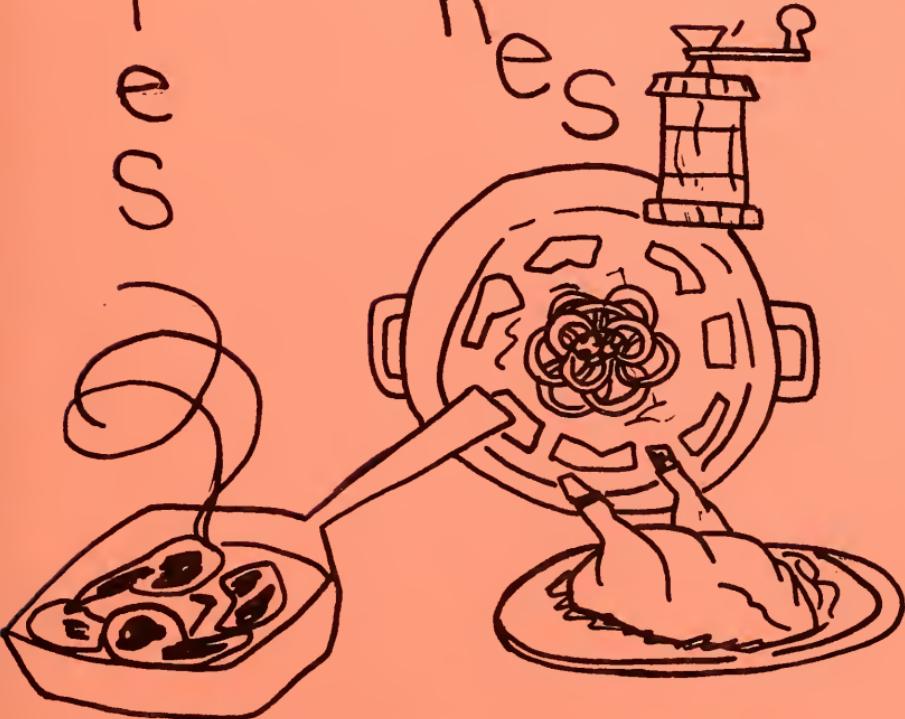
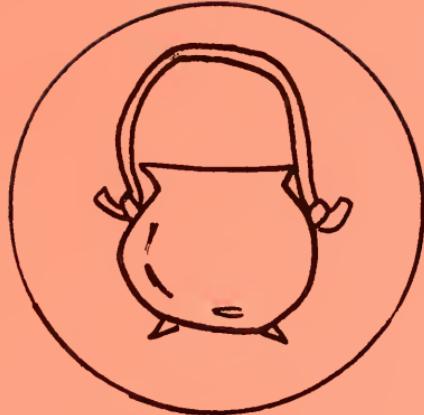
1 large head cabbage
1 large onion
1 large green pepper

Shred cabbage into bowl. Slice onion very thin in half moon slices. Slice pepper very thin in semi-slices. Place both on top of cabbage. Sprinkle 1 c. sugar over all. DO NOT STIR.

Bring to boil: 3/4 c. Crisco Oil, 1 c. vinegar, 1 tsp. celery seed, 1 tsp. dry mustard and 1 tbsp. salt. Pour this over cabbage while hot. DO NOT STIR. Cover. Refrigerate overnight or at least 6 hrs. Will keep 1 to 2 weeks.

V
e
g
e
t
a
b
l
e
s

M
e
a
t
s
M
ai
n
D
i
s
h
e
s



MARINATED CARROTS

Mrs. Ralph Barnhardt
(Sandra)

2 cans small whole carrots
2 sliced green peppers
2 sliced onions, in rings
1 can tomato soup
3/4 c. sugar
1/2 c. vinegar
1/4 c. salad oil
1 tsp. Worcestershire Sauce

Bring tomato soup to boil, add sugar, vinegar, oil and Worcestershire Sauce. Pour over carrots and marinate in refrigerator.

CANDIED SWEET POTATOES

Mrs. Donald Deal
(Nancy)

4 medium potatoes

Mix: 2 tbsp. flour
1/4 tsp. salt
1 c. sugar

1/2 c. honey
1 stick margarine
2/3 c. water

Peel and slice potatoes. Place layer in deep dish, sprinkle with half of flour, salt and sugar. Add another layer of potatoes and remainder of dry mixture. Add honey, water and margarine. Bake at 400° for 15 mins., then 350° for 30 mins. longer.

UNCOOKED RELISH

Mrs. Sam Hudson
(Ola)

8 carrots

8 onions

12 green peppers

12 red peppers

1 large head cabbage or 2 small heads

Grind on food chopper. Put 1 c. salt over this.
Let stand 2 hours. Drain well.

Mix together: 2 pt. vinegar
1/2 pt. water
6 c. sugar
2 tbsp. celery seed
2 tbsp. mustard seed
2 tbsp. turmeric

Mix well. Pour over first mixture. Put in
refrigerator. Saves indefinitely.

PEPPY STUFFED PEPPERS

Mrs. Buck Waddell
(Margie)

4 green peppers
1 lb. ground beef
2 c. cooked rice
1/4 c. chopped onion, optional
1-1/2 tsp. salt
1/8 tsp. pepper
1 15-oz. can tomato sauce

Cut peppers into halves, lengthwise; remove seed
and wash. Combine ground beef, rice, onion, salt,
pepper and 1/4 can tomato sauce. Pile meat mixture
lightly into pepper halves; place in large baking
dish. Cover dish tightly. Bake in 350° oven for
1 hour and 20 mins. or until peppers are tender.
Baste occasionally.

HARVARD BEETS

Mrs. Jim Ashby
(Audrey)

1/2 c. sugar
2 tbsp. flour
Salt to taste
Add 1 can beets
1/4 c. vinegar
Juice from beets

Mix sugar, flour, salt, vinegar, and beet juice and cook until thick. Add drained beets and bring to a boil.

SCALDED LETTUCE

Mrs. Frank Moose
(Blanche)

6 slices bacon
1 tbsp. sugar
2 tbsp. flour
3 tbsp. vinegar
2 c. water
1 whole egg
Salt and pepper
1 head lettuce
1 medium onion or several spring onions

Cut bacon in small pieces and fry until golden brown. Pour off all the grease except 1 tbsp., add sugar, flour, salt and pepper to taste, brown slightly. Combine beaten egg with water and vinegar. May add more or less vinegar. Add this to bacon and cook until thickened. Pour this over cut-up lettuce and onion and stir over heat for a few minutes or until lettuce is wilted. May use leaf lettuce.

This recipe was taught to me by my grandmother.

WILTED LETTUCE

Miss Thelma Walker

3 strips bacon
1/2 c. vinegar
1/2 c. water
2 tbsp. flour, dissolved
1 small onion
1/2 head lettuce, broken in small pieces

Fry 3 strips of bacon, drain off drippings.
Crumble bacon, add 1 tbsp. drippings to vinegar,
water and flour, let simmer a few minutes. Add
salt and sugar to taste. Pour over lettuce.

EGGPLANT

Mrs. Horace Walker
(Irene)

1 medium eggplant, peeled and cut up. Soak in
water 30 minutes and then drain. Cook in salt
water until tender. Drain and mash.

Add: 1 c. grated cheese
2 whole unbeaten eggs
1/2 onion, chopped
7 crumbled saltines
1 c. rich milk
Salt and pepper

Bake in greased casserole at 325° for 40 minutes.

BROILED EGGPLANT

Mrs. Harold Overcash
(Jeanette)

1/4 c. dry bread or cornflake crumbs
2 tbsp. grated Parmesan cheese
1-1/2 tsp. salt
Dash garlic salt
8 slices peeled eggplant
1 egg, slightly beaten

Combine crumbs, cheese, salt and garlic salt. Dip eggplant slices in egg, then coat with crumb mixture. Place in shallow baking pan. Broil 5-7 inches from heat for 3-5 minutes, turn slices over and continue broiling 3-5 minutes, until tender. Serve hot. Serves 4. This dish tastes like fried eggplant, but has fewer calories. Only 73 calories per serving.

PICKLED CARROTS

Mrs. Earl Blackwelder
(Pat)

2 lbs. carrots, pared and sliced
1/2 c. chopped green pepper
1 3-1/2 oz. jar cocktail onions, drained
1 10-1/2 oz. can condensed tomato soup
1 c. sugar
3/4 c. wine vinegar
1/2 c. salad oil
1 tsp. salt
1 tsp. prepared mustard
1 tsp. Worcestershire sauce
1/4 tsp. pepper

Cook carrots in boiling water until tender. Drain and cool. Combine carrots, green peppers and onions in a bowl. Mix together remaining ingredients. Pour over vegetables. Cover with plastic wrap and refrigerate at least two days. Makes 8 servings.

MARINATED CARROTS

Mrs. Louis Suther
(Madelyn)

2 lbs. carrots
1 can tomato soup
2/3 c. sugar
1/4 c. vinegar
1 tsp. salt
Dash of pepper
1/4 tsp. prepared mustard
1 tsp. Worcestershire sauce
1/4 c. salad oil
1 small onion
1 green pepper

Peel, slice, and cook carrots. Add first 7 ingredients. Add oil, onion, and pepper. Cover tightly and marinate 24 hours.

GLAZED CARROTS

Mrs. Edwin Fisher
(Linda)

1 lb. bag carrots, quartered and sliced into 3" pieces
1 cup Log Cabin Syrup
1/2 c. brown sugar
1/2 stick margarine

Cook carrots in small amount of water until done. Drain. Place into a 1-1/2 qt. baking dish. Cover with syrup, brown sugar and margarine. Cover dish and bake at 350° for 30 minutes.

CREAMY POTATOES

Mrs. Gerald Ferguson
(Bernice)

6 medium potatoes
1 tsp. salt
1 c. coarsely grated Cheddar cheese
2 tbsp. butter
1/2 c. heavy cream
Paprika

Cut potatoes crosswise into 1/4" thick pieces.
Cut slices into 1/4" strips. There should be 7-8
cups. Turn into a buttered 2-qt. baking dish.
Sprinkle with salt and 3/4 of the cheese. Dot
with butter; add the cream. Sprinkle with remain-
ing 1/4 cheese and paprika. Cover tightly - with
foil if necessary. Bake in a preheated 425° oven
until tender when tested with a fork - 50-60 mins.
Makes 6-8 servings.

SCALLOPED POTATOES

Mrs. Buck Waddell
(Margie)

4-1/2 c. peeled white potatoes, thinly sliced
1 c. peeled onion, thinly sliced
3 tbsp. butter or margarine
3 tbsp. flour
1 tsp. salt
1/8 tsp. pepper
2 c. milk

Prepare potatoes and onions. Melt the 3 tbsp.
butter in fry pan at 300°. Blend in flour, salt
and pepper. Then add milk gradually. Cook,
stirring until thickened. Remove sauce from fry
pan. Alternate layers of potatoes and onion,
sprinkle lightly with additional salt and pepper.
Cover, close vent. Bake at 240° for 45 mins. or
until potatoes are tender.

GOURMET STUFFED POTATOES

Mrs. Jerry Clontz
(Peggy)

6 large baking potatoes
1 pt. sour cream
1 c. pimento cheese or plain grated cheese
1/4 stick margarine
1 small onion, grated
1/4 c. chopped, fresh parsley
1 tsp. garlic salt
Salt and pepper to taste
Paprika

Bake potatoes until soft. Remove from oven. Mix rest of ingredients in a large bowl with an electric mixer. Cut warm potatoes in half length-wise and scoop potatoes from their shell with a small spoon. Add potatoes to mixture and beat thoroughly. Spoon mixture into shells and sprinkle with paprika.

These freeze fine and may be removed from freezer, warmed in the oven, and served on short notice. Cooking time: 1 hour. Temp. 350°. Yield: 12 servings.

ONION PIE

Mrs. Leon Ensley
(Ann)

1 c. fine cracker crumbs
1/4 c. butter or margarine

Mix and press on sides and bottom of plate.

2 c. thinly sliced onions
2 tbsp. butter

Cook until tender. Place in pie shell.

3/4 c. milk
2 slightly beaten eggs
3/4 tsp. salt and dash of pepper
1/4 c. shredded cheese

Combine and pour over onions. Sprinkle with cheese and dash of paprika. Bake at 350° for 30 mins.

BROCCOLI SUPREME

Mrs. Marvin Petrea
(Caroline)

1 slightly beaten egg
1 10-oz. pkg. frozen chopped broccoli, partially thawed
1 8-1/2-oz. can cream style corn
1 tbsp. grated onion
1/4 tsp. salt
Dash pepper
3 tbsp. margarine
1 c. herb-seasoned stuffing mix

In mixing bowl, combine egg, broccoli, corn, onion, salt and pepper. In small saucepan, melt margarine; add stuffing mix, tossing to coat. Stir 3/4 c. of buttered stuffing mix into vegetable mixture. Turn into ungreased 1-qt. casserole. Sprinkle with remaining 1/4 c. stuffing mix. Bake, uncovered, in 350° oven for 35-40 mins. Makes 4-6 servings.

CORN PUDDING

Mrs. Robert Blackwelder
(Cindy)

2 c. cooked corn
2 tbsp. flour
2 tbsp. sugar
1/3 tsp. salt
1 c. milk
1/3 stick butter
2 large eggs or 3 small

Mix flour, sugar and salt together and add to corn. Add milk. Melt butter and add to mixture. Beat eggs until fluffy and fold into mixture slowly. Bake in a greased 1-1/2 qt. casserole in a 250° oven for about 40 mins. Turn up heat and bake until brown.

GOURMET ONIONS

Mrs. Earl Lippard
(Doris)

Slice 5 medium onions. Season with 1/2 tsp. salt, 1/2 tsp. sugar, 1/2 tsp. pepper. Cook in 1/2 c. butter for 5-8 mins. or until barely tender, stirring to separate rings. Add 1/2 c. cooking sherry or vinegar. Cook quickly for 2-3 minutes. Sprinkle with 2 tbsp. shredded Parmesan cheese. Makes 6 servings. Parsley may be put on top.

CABBAGE FOR A KING

Mrs. Gerald Ferguson
(Bernice)

1/2 c. onion
3 tbsp. butter
3 tbsp. flour
2 c. tomatoes
6 c. cut cabbage
2 tsp. Worcestershire sauce
3/4 tsp. salt
3 slices bread, cubed, and browned in 1 tbsp.
butter

Saute onion in 3 tbsp. butter. Add flour and tomatoes. Cook cabbage in salted water. Drain. Pour 1/2 cabbage in casserole dish. Top with 1/2 sauce, then remaining cabbage and remaining sauce. Top with toasted bread crumbs and 1/4 c. cubed cheese. Bake at 350° until done.

SAUTEED CABBAGE

Mrs. Jack Wade
(Doris)

5 tbsp. butter
6 c. finely cut cabbage
1/4 c. can milk
1/4 c. water
1 tbsp. sugar
1/4 tsp. mustard
1/2 tsp. salt

Melt butter and fry cabbage slowly in butter, 10-15 minutes. Mix other ingredients and add to cabbage. Mix well and cook 5 minutes. Serves 6.

SQUASH FRITTERS

Mrs. H. E. Cline
(Lillian)

6 tender squash
1 egg
1 small onion, minced
Salt and pepper to taste
Crackers or bread crumbs

Cut squash and cook until tender. Mash. Add egg, onion and enough crumbs to thicken batter. Salt and pepper to taste. Drop by spoonfuls in hot fat. Fry golden brown and serve hot. Yield: 6-8 servings.

YELLOW CROOKNECK SQUASH CASSEROLE

Mrs. Marvin Petrea
(Caroline)

3 or 4 medium-sized squash
1 medium onion, diced
Salt and pepper to taste
2 tbsp. butter or bacon drippings
12-15 salted crackers, finely crumbled
1 can condensed mushroom soup
Parmesan cheese
Stew squash and onion until tender enough to mash well. Add salt, pepper and butter. In a 1-1/2-qt. casserole, put alternate layers of squash, cracker crumbs and undiluted mushroom soup. Bake at 400° until the top begins to brown. Sprinkle Parmesan cheese over top.

SQUASH FLUFF

Mrs. Guy Cress
(Helen)

2 c. cooked squash
1 c. milk
1/2 tsp. salt
1/2 tsp. pepper
2 tbsp. butter or margarine
1 small onion, chopped
1-2/3 c. rolled Ritz crackers (a stack pack)
4 eggs, well-beaten

Saute onions in butter or margarine. Mix with cracker crumbs, milk, salt, pepper, cooked squash. Fold in beaten eggs. Pour in well-greased 2-qt. casserole. Bake at 350° for 1 hour. Bake 30 mins. if individual baking dishes are used.

COUNTRY CLUB SQUASH

Mrs. Morris Tarlton
(Doris)

6-8 tender squash
2 tbsp. butter
1 beef bouillion cube
1 tbsp. grated onion
Dash paprika
1 egg, well-beaten
1 c. sour cream
1/2 c. bread crumbs
1/2 c. grated cheese

Cut and cook squash until done. Mash and add salt, butter, bouillion cube and onion. Add egg and sour cream. Pour into 1-qt. casserole. Combine bread crumbs, grated cheese and paprika. Sprinkle over top of squash and bake at 350° for 30 mins. Serves 8-10 people. Crushed Ritz crackers may be substituted for the bread crumbs.

SQUASH SOUFFLE

Mrs. John A. Walker
(Sarah)

1-1/2 lbs. yellow squash
1 small onion
1 tsp. salt
1 c. toasted bread crumbs
2 eggs
2 tbsp. sugar
2 tbsp. butter
1/2 tsp. white pepper
1 tbsp. parsley
Bread crumbs to cover top

Cook squash and onion in boiling water (salted) until tender. (Chop squash and onion.) Drain off liquid and mash finely, add butter, sugar, pepper, parsley - beat whole eggs until mixed and add to squash mixture, stirring quickly until well mixed. Add toast crumbs and stir well. Pour into buttered casserole or baking dish. Put uncooked bread crumbs on top of squash, dot with butter and bake in oven until brown on top. Bake in moderate oven.

To make this casserole "special", add 1/2 c. of sharp grated cheese to the squash mixture before baking.

TROPICAL APPLE SLAW

Mrs. H. E. Cline
(Lillian)

Begin by combining 3 c. crisp shredded cabbage; 1 9-oz. can pineapple tidbits, drained; 2 c. diced, unpared red apples; 1/2 c. sliced celery; 1/2 c. canned, blanched, slivered almonds. Mix well, add 1/2 to 3/4 c. mayonnaise, toss till all ingredients are well mixed. Chill. Makes 6 servings.

BRAISED SIRLOIN TIPS

Mrs. Ralph Barnhardt
(Sandra)

1-1/2 lbs. sirloin tips
1 onion, chopped
1-2 garlic buds, chopped
1 can mushroom soup and 1 can water
1 can small mushrooms
1/4 tsp. curry powder
2 tbsp. sour cream
1 tbsp. flour
Salt, Pepper

Put 2 tbsp. oil in frying pan. Brown sirloin tips and remove to a casserole dish. Put in frying pan the onion, and garlic and brown. Add flour, soup and water, mushrooms, curry powder, sour cream and salt and pepper to taste. Pour over the tips and bake covered for 1 hour at 325°.

COOKING QUAIL OR DOVES

Mrs. Vyron Petrea
(Hattie)

Rub the cleaned birds with salt, pepper, poultry seasoning and butter. Place birds, breast side up in pan that can be covered tightly. Add one half inch of water to pan. Cover tightly. Bake 2 hours in 300° oven. After baking, baste and rub a little flour on birds. Bake uncovered until birds a lightly brown. Make gravy in pan after removing birds.

6 slices bread, crusts removed
3 tbsp. butter, softened
1/2 lb. ground beef
1/4 c. chopped onion
2 tbsp. chopped celery
1 tbsp. prepared mustard
1 c. shredded American cheese
2 eggs, slightly beaten
1 c. milk

Spread both sides of bread slices with butter, cut diagonally into halves. Arrange on bottom of 13x9x2" baking dish. Toast in 350° oven for 15 minutes. Put ground beef, onion, celery, and mustard into skillet. Cook over medium heat until lightly browned, breaking meat into pieces with a fork. Spread mixture over bread slices. Sprinkle evenly with cheese. Beat together eggs and milk. Pour over mixtures in baking dish. Bake at 350° for 35 minutes. Serve immediately. Yields: 6 servings.

SMOTHERED QUAIL

Mrs. Louis Suther
(Madelyn)

6 quail
6 tbsp. butter or margarine
3 tbsp. flour
2 c. chicken broth
1/2 c. sherry
Salt and pepper to taste.

Brown quail in heavy skillet or Dutch Oven. Remove to baking dish. Add flour to butter in skillet and stir well. Slowly add chicken broth and sherry and salt and pepper. Blend well and pour over quail. Cover and bake at 350° for 1 hour. Serve cooked rice with this dish.

SWISS STEAK

Mrs. George Suther
(Frances)

3/4 to 1 lb. round steak
1 tbsp. flour
1/2 tsp. salt
Dash pepper
1-1/2 tbsp. shortening
1 medium onion, sliced
1 c. diced celery
1 c. tomato juice

Mix flour, salt, pepper. Coat steak and brown. In pressure pot or large skillet, add tomato juice, celery, onions and steak. Cook for 35 minutes in pressure pot or 1 hour in skillet. Serve with rice or potatoes.

BEEF AND PEPPER RICE DINNER

Mrs. Jim Hayes
(Susan)

1-1/2 lbs. round steak, cut in thin strips
2 tbsp. cooking oil
1 c. sliced onion
1 c. converted rice
1 can (10-1/2 oz.) beef broth
Water
3 tbsp. soy sauce
2 green peppers, coarsely chopped
1 jar (2 oz.) sliced pimiento, drained

Brown beef in oil in 10" skillet or frying pan. Stir in onion, rice, beef broth, one soup can of water and soy sauce. Bring to boil. Reduce heat, cover and cook over low heat until liquid is absorbed, about 25 minutes. Stir in green pepper and pimiento. Heat through. Makes 4-6 servings.

MUSHROOM STEAK

Mrs. C. W. Yerton
(Mildred)

1/4 c. flour
Dash of pepper
1-1/2 lb. round steak, about 3/4" thick
2 tbsp. shortening
1 can Campbell's Cream of Mushroom Soup
1/2 soup can water

Combine flour and pepper. Pound into steak with meat hammer or edge with heavy saucer. In large skillet, brown steak on both sides in shortening. Add soup and water. Cover. Cook over low heat about 45 minutes or until tender. Stir now and then. Yields: 4-6 servings.

BEEF ROAST

Mrs. Larry Miller
(Linda)

3 lb. beef roast
1 can cream of onion soup
1 can cream of mushroom soup
Salt and pepper to taste
4-5 large potatoes, quartered
4-6 carrots, cut up

Pour soups over roast and cook covered in oven at 400° for 1 hour. Reduce heat to 325° until roast is tender. Add potatoes and carrots last hour of cooking.

NEW ENGLAND POT ROAST

Mrs. Marjorie M. Cress

Brown a 3-4 lb. pot roast in 1/4 c. Catalina Brand French Dressing (Kraft). Add remaining dressing and 1/2 c. water. Cover and cook slowly for 2-2½ hours. Add 1 c. chopped stuffed olives, 8 small onions, 8 small potatoes. Cook 45 minutes more or until meat and vegetables are tender. Yields: 6-8 servings.

SALMON LOAF

Mrs. Marvin Petrea
(Caroline)

1 tall can salmon
1/2 c. soft bread crumbs
1/4 tsp. salt
1 tbsp. lemon juice
1/2 c. milk
2 eggs

Remove bone and skin from salmon. Separate into flakes. Add seasonings. Soak bread crumbs in scalded milk. Combine salmon and bread mixture and stir in well-beaten eggs. Pour into a greased baking dish and bake at 350° for about 1/2 hour or until firm.

SALMON TIMBALES

Mrs. Webster Medlin
(Frances)

1 can (1 lb.) red salmon
1 c. liquid (salmon liquid plus milk)
1 c. soft bread crumbs
1/3 c. wheat germ (can be omitted)
1 tsp. salt
1/2 tsp. Worcestershire Sauce
1/8 tsp. grated or finely chopped onion
1 egg, slightly beaten

Mix and bake in muffin pan at 350° for about 45 minutes or until brown. Good for people on fat-free diet.

CORN DOG SURPRISE

Mrs. Kenneth Sherwood
(Mildred)

3/4 c. self-rising flour
1/4 c. self-rising cornmeal
1 tbsp. sugar
1 tsp. dry mustard
2 tbsp. dry onion soup mix
1 egg
1/2 c. milk
1 lb. frankfurters

Mix dry ingredients, add egg and milk. Insert popsicle sticks. Wipe frankfurters and dust with flour. Dip in batter and fry in oil 375° until brown and drain on paper towels. Catsup and mustard may be brushed on before eating.

BARBECUED MEAT BALLS

Mrs. Herman McLester
(Shelby)

1 lb. hamburger meat
1/4 c. milk
1 c. bread crumbs.
Mix well and roll into small balls.

Sauce: 1/2 c. water
1/2 c. ketchup
1/4 c. vinegar
1 small bell pepper, chopped
Dash Texas Pete Sauce
1 small onion, chipped

Pour sauce over meat balls and bake at 350° for 1-1/2 to 2 hours.

SLOPPY JOES

Mrs. Lex Culp
(Pansy)

1 lb. hamburger
3/4 c. catsup
1 tsp. salt
1/2 tsp. pepper
1 tbsp. vinegar
1 tbsp. prepared mustard
1 tsp. sugar
1 large onion

Brown hamburger meat and onion. Add other ingredients and simmer for 1 hour.

BEEF STROGANOFF

Mrs. Thomas Krimminger
(Tee)

1 pkg. McCormick beef stroganoff sauce mix
1 onion
1 4-oz. can sliced or chopped mushrooms
1 tbsp. butter
1 lb. ground beef
1 8-oz. carton sour cream

Saute chopped onions in butter; remove and brown 1 lb. ground beef. Add sauce mix with 3/4 to 1 cup water (instead of 1/2 cup water). Cover and cook 10 minutes on low heat. Let cool, add sour cream. Heat on low heat until hot through. Serve over cooked noodles.

CHUCK WAGON SALISBURY STEAK

Mrs. John H. Cline
(Myrtle)

2 c. cornflakes
1 egg
1/2 c. barbecue sauce
1-1/2 tsp. salt
1/4 tsp. pepper
1 lb. ground beef

Crush cornflakes, add egg, 1/3 c. barbecue sauce, salt, pepper - mix well - add ground beef - shape in thick oval patties - place in shallow baking dish and brush with remaining sauce. Bake at 375° for 25 minutes.

BARBECUED BEEF

Mrs. Buck Waddell
(Margie)

1 lb. ground beef
1/2 c. chopped onion
1/2 c. chopped green pepper
1 can tomato soup
1 tsp. prepared mustard
2 tbsp. bottled barbecue sauce
Toasted frankfurter or hamburger buns

Brown ground beef. Add remaining ingredients except buns; simmer for 30 minutes. Spoon onto toasted buns for serving. This mixture freezes well. Yield: 6-8 servings.

SOUTHERN BAKED HASH

Mrs. H. E. Cline
(Lillian)

1 large onion, sliced thin
1 green pepper, sliced thin
2 tbsp. margarine
1 lb. ground beef
1/2 c. rice, uncooked
1 c. canned tomatoes
1/2 tsp. salt
1/2 tsp. chili powder
1/4 tsp. pepper

Fry onion and pepper in margarine til brown. Remove from skillet. Put ground meat in skillet. Cook until browned. Add onion and pepper. Stir, rice, salt, tomatoes and chili powder into meat. Bake at 350° in uncovered baking dish for 1 hour.

MEAT LOAF

Mrs. Troy Miller
(Dianne)

1 onion
2 cans tomato sauce (approx. 16 oz.)
1-1/2 lb. ground beef
3/4 c. crackers
1 egg
Salt and pepper to taste
1 tsp. oregano
2 c. grated sharp cheese

Mix together well all ingredients except 3/4 can of tomato sauce. Bake 1 hour at 350°. Top with remaining tomato sauce and bake 15 minutes more.

MEAT LOAF

Mrs. Earl Lippard, Jr.
(Doris)

1-1/2 lb. ground beef
3/4 c. quaker oats (quick or old-fashioned, uncooked)
1-1/2 tsp. salt
1/4 tsp. pepper
1/4 c. chopped onion
1 egg, beaten
3/4 c. milk

Topping: 1/3 c. catsup
1 tbsp. firmly packed brown sugar
1 tbsp. prepared mustard

Combine all ingredients. Pack into 8-1/2x4-1/2x2-1/2" loaf pan. Spread with topping. Bake in moderate oven (350°) about 1 hour.

EMPANADAS

Mrs. Earl Blackwelder
(Pat)

Pastry for meat Empanadas:

2 c. flour
1/2 tsp. salt
1 tsp. baking powder
1/2 c. shortening
1/2 c. Old English cheese, grated
Milk to moisten

Mix. Roll and cut. Put heaping teaspoon meat.
Fold over. Bake at 425° 15-20 minutes.

Meat filling for Empanadas:

1 lb. ground beef
1 tsp. salt
1 tsp. chili powder
1/2 tsp. ground cumin
1 clove garlic, crushed
Black pepper to taste

PIZZA

1 box Cheese Pizza Mix
(The size that makes 2 pizzas)
2 lb. meat (ground beef, bulk sausage, stuffed
sausage)
1 can mushrooms, drained
1 pkg. Mozzarella cheese

Brown ground beef or sausage - whichever you choose.
I have mixed them. Stuffed sausage does not need
to be browned. Drain on paper towel. Mix pizza
flour, according to direction. I let mine stand
about 15 minutes instead of five. Grease pans and
spread dough to sides. I like a thicker crust
so I let this stand about 10 minutes or so. Then
add pizza sauce. Add the mushrooms and then the
browned meat. I use a small amount of the grated
cheese that comes in the mix. This is up to the
individual taste. Bake at 425°. About 5 minutes
before pizzas are done, add Mozzarella cheese.
Let this melt slightly.

OLD TIMEY CHICKEN PIE

Mrs. J. Paul Cline
(Bessie)

1 old hen, cooked and removed from bone when cooled.
Use any pie crust recipe.

Roll out crust and place in old Dutch Oven dish.
Place chicken pieces over bottom and sides. Pour
about one pint of broth over this, and sprinkle
with black pepper. Cover with another crust.
Bake until golden brown. When done, take out of
oven. Pour some of the broth from the cooked
chicken. Cover and let stand covered for a little
while. It will be very moist and eat while warm.
Can be warmed over another day. This will make two
nine-inch pies. This recipe is over a hundred years
old.

HAMBURGER CORNBREAD PIE

Mrs. John A. Walker
(Sarah)

1 lb. ground beef
.1 tbsp. shortening
2 tbsp. chili powder
3/4 tsp. salt
1 tsp. Worcestershire sauce
1 c. tomatoes
1 c. kidney beans
1/3 c. onion
Enough self-rising cornmeal to cover your casserole
dish.

Cook ground beef in shortening until it changes
color. Mix all other ingredients together and place
in casserole. Mix cornmeal as if making cornmeal
bread and pour on top of mixture. Bake at 400°
until cornbread is done.

BARBECUED MEAT BALLS

Mrs. Charles Fortune
(Lorene)

1 c. soft bread crumbs
1/2 c. milk
1 lb. ground beef
1 tsp. salt, pepper
1-1/2 tbsp. Worcestershire sauce
1/4 c. vinegar
1 tbsp. sugar
1/2 c. catsup
1/2 c. water
1/2 c. green pepper
1/2 c. onion

Moisten bread crumbs with milk. Combine with ground beef, salt and pepper. Shape mixture into patties. Place in baking dish. Combine remaining ingredients to make barbecue sauce. Pour around patties. Set baking dish in oven, and bake uncovered for 45 minutes, (375°).

PORCUPINE MEAT BALLS

Mrs. Ned Hudson
(Dianne)

1/2 c. uncooked rice
1-1/4 tsp. salt
2 c. tomatoes
1 lb. ground beef
1/4 tsp. pepper
3 tbsp. margarine
2 tbsp. green pepper, chopped
2 tbsp. all-purpose flour
3 tbsp. onion, chopped

Combine uncooked rice, ground meat, salt, pepper, and 1/4 c. tomatoes. Mix and form into meatballs. Place in greased casserole. Heat butter or margarine in skillet and lightly brown green pepper and onion. Blend flour and add remaining tomatoes slowly and cook until thickened. Pour over casserole. Cover and bake 1-1/2 hours at 375°. Serve from casserole.

MEAT BALLS

Mrs. Harold Overcash
(Jeanette)

1 lb. hamburger

1 c. bread crumbs, soaked in 1/2 c. milk

Mix and form into balls. Place in baking dish.

Sauce: 1 tsp. salt and pepper

1-1/2 tbsp. Worcestershire sauce

1/2 c. vinegar

1/2 c. ketchup

1/2 c. chopped onion

3 tbsp. sugar

Pour over meat balls and bake at 350° for 1 hour.

PIGS IN A BLANKET

Mrs. Edwin Fisher
(Linda)

1 head cabbage

1 lb. ground beef, raw

1 egg

1 c. cooked rice

1 tsp. salt

1/4 tsp. pepper

1 medium diced onion

1 15-oz. can tomato sauce

1/2 can water

Parboil head of cabbage. Let cool. Remove leaves one at a time. Combine beef, rice, salt, pepper and onion together. Place a medium-sized meatball in each leaf. Roll meatball up in leaf, securing end with toothpick. Repeat until mixture is gone. Place in skillet or electric fry pan. Chop up remaining cabbage and place over rolls. Cover with tomato sauce and water. Cook 1 hour.

HAMBURGER LOAF

Mrs. Horace Walker
(Irene)

1 lb. hamburger
3/4 c. diced cheese
1 egg, beaten
1 medium onion, diced
1/2 c. green pepper or celery
1 tsp. salt
1/2 tsp. pepper
1-1/2 c. milk
3/4 c. bread crumbs

Topping: Tomato Sauce or Bacon Strips.

Combine ingredients in order listed. Bake in
4-1/2x9" loaf pan for 45 minutes at 350°.

SWEET AND SOUR MEATBALLS

Mrs. Edwin Fisher
(Linda)

Meatballs: 2 lb. ground beef
1/2 c. milk
1 c. Italian bread crumbs
2 tsp. salt

Shape into balls, simmer in sauce.

Sauce: 4 tbsp. vinegar
8 tbsp. sugar
2 c. catsup
6 tbsp. Worcestershire sauce
2 c. water

Add onion slices to sauce. Simmer until done.

Serve over cooked rice.

2 frying size chickens, jointed or quartered
1 bottle Milani 1890 Creamy French Dressing
1 18-oz. jar Apricot Jam
1 pkg. Lipton Onion Soup, dried

Mix in bowl the dressing, jam, and soup mix. Line pan with foil. Dip chicken in sauce. Place in pan, skin side up. Pour balance of sauce over chicken. Bake at 350° for 1-2 hours. Cover the last half hour.

BARBEQUED BEEF RIBS

Mrs. Guy Miller
(Amanda)Mrs. William Readling
(Eva)

Allow 1/2 lb. of ribs per serving. Wash ribs well and salt and pepper generously. Brown ribs under broiler or in frying pan, then place ribs in broiler pan and pour sauce over them. Baste meat occasionally. Cook in slow oven (250° to 300°) at least 3 hours, or until done. Make sauce as follows:

1 can tomato sauce
1/2 can water
1/2 can vinegar
1 tsp. dry mustard
1 tbsp. molasses
1 tsp. Tabasco sauce
1 tbsp. horseradish
Salt and pepper to taste

BARBECUED SPARERIBS

Mrs. John A. Walker
(Sarah)

3 lb. spareribs
1/4 c. vinegar
1 tbsp. salad oil
Butter or margarine
1 tsp. onion, minced
1/4 c. Worcestershire sauce
3/4 tsp. salt
1 tsp. sugar
1/4 tsp. paprika
1/2 tbsp. tomato paste or ketchup
1/4 tsp. chili powder
Few drops of Tabasco sauce
1/2 c. water
1/4 tsp. dry mustard

Place spareribs in baking pan, flat side up. Bake, uncovered, in 350° oven for 1/2 hour. Combine the remaining ingredients and bring to the boiling point. Brush the ribs with sauce and continue baking, basting frequently with the sauce for 1 to 1-1/2 hours or until the meat is tender.

CHICKEN LOAF

Mrs. Carl Heintz
(Merle)

1 stewed chicken
4 eggs, beaten
1 c. rice
1 small can pimento, juice included

Pour broth in measuring cup. Add milk if needed to make 3 cups. Combine remaining ingredients. Bake for 1 hour at 350°. Serve with mushroom soup or chicken broth. Use 1 can mushroom soup with 1/2 can milk (or water), heat.

CHEESEBURGER LOAVES

Mrs. Cecil Cline
(Ruth)

2 c. cornflakes
1 egg
1 can tomatoes
1 tsp. salt
1/8 tsp. pepper
1 lb. ground beef
American cheese slices

Measure cornflakes, crushed. Place in large mixing bowl. Add egg, tomatoes, salt and pepper. Beat well. Add beef and mix. Shape into small loaves. Place in single layer in shallow pan. Bake at 350° for 30 minutes. Remove from oven and top each loaf with 1/2 slice cheese. Return to oven for at least 10 minutes.

CHICKEN LOAF

Mrs. Earl Blackwelder
(Pat)

1 stewing chicken
4 eggs, beaten
1 c. rice, cooked
1 small can pimento, juice included
2 c. packed bread crumbs

Pour broth in measuring cup. Add milk, if needed to make 3 cups. Combine ingredients. Bake 1 hour at 350°. Serve with mushroom sauce or chicken gravy.

PARTY CHICKEN

Mrs. Leroy Cline
(Romania)

Skinned and boned chicken breast
Thinly sliced boiled ham
Thinly sliced Swiss cheese
1 can cream of celery or mushrooms or chicken soup
(whichever suits your taste)
Shake and Bake
1/3 c. cooking sherry

Flatten 1/2 chicken breast - roll one slice ham -
Swiss cheese in each chicken breast, jelly roll
style. Fasten with tooth-pick. Roll in Shake and
Bake, put in shallow baking dish. Cover with foil
and bake 30 minutes in 400° oven. Mix 1/4 c. water,
soup and 1/3 c. sherry. Pour over chicken and bake
1 hour in 350° oven.

TURKEY (OR CHICKEN) AND DUMPLING PIE

Mrs. Charles Fortune
(Lorene)

1 c. milk
1/2 c. flour
1 pkg. (10-oz.) frozen mixed vegetables, cooked
3 c. hot broth
1/4 tsp. pepper
Salt to taste
2 or 3 hard-cooked eggs, chopped
4 c. diced cooked turkey or chicken
Dumplings

Blend milk and flour and add with remaining
ingredients, except last 3. Cook, stirring, until
thickened. Then add eggs and turkey and pour into
shallow 2-quart baking dish. Put in moderate oven
(350°) while preparing Dumplings. Then remove from
oven and increase heat to 425°. Arrange Dumpling
strips on mixture and bake 15 minutes or until well
browned.

Dumplings: 1-1/2 c. buttermilk-biscuit mix
1/3 c. warm chicken broth
1 tbsp. milk

Mix all ingredients, then roll out on floured board
to 1/2" thickness. Cut in strips.

BARBEQUE CHICKEN

Mrs. Troy Miller
(Dianne)

2 chickens
1 small onion
1/4 c. vinegar
2 c. water
1-1/2 to 2 c. tomato juice
1 c. catsup
3 tbsp. brown sugar
1 tsp. mustard
1 scant tbsp. chili powder
Salt and pepper to taste

Mix together and bring to boil. Pour over
chicken and bake at 350° for 30 minutes.

MYSTERY BARBECUED CHICKEN

Mrs. Coy Hudson
(Julia)

3 large chicken breasts
1/2 c. corn oil
1 c. freshly squeezed lemon juice
2 tsp. salt
1 tsp. Ac'cent
2 tbsp. molasses
1 tsp. tabasco

Place sauce ingredients in heavy saucepan and
heat to boiling. Place chicken on grill, skin
side up, about 8" above coals. Baste chicken
with sauce and cook, turning and basting often,
until done, 40-50 minutes. Serves 6.

CHICKEN IN WINE

Miss Dianne Ferguson

1 can mushroom soup
1 can onion soup
1 c. dry white wine
2 to 3 lbs. chicken breasts or cut of choice

Combine soups and wine and pour over chicken.
Cover and bake in 300° oven for 2-1/2 hours.

CHICKEN TETRAZINNE

Mrs. Lewis Cress
(Jane)

Boil 4-1/2 to 5 lb. hen till tender. Separate from bones. Keep all stock. Add salt to taste.

Cook 1 pkg. spaghetti till tender in stock.
(Save 1 c. stock).

Cook 1 c. sliced celery, 1 green pepper (I omit this) and 1 large onion in 1 c. chicken stock.

Open 2 c. mushroom soup.

Into 2 casserole dishes, put a layer of spaghetti, then layer of chicken, then celery mixture and half can of mushroom soup. Repeat. Pour about 1 c. stock over casserole. Add a layer of grated cheese.

Bake for 30 minutes in 350° oven. (Spaghetti can be cooked in water if enough stock is not available.) Freeze extra casserole.

CHICKEN PILOF

Mrs. Thomas Krimminger
(Tee)

2 tsp. margarine
1 c. rice
1/2 c. celery
1/2 c. chopped onion
2 c. water
1 4-oz. can mushrooms, undrained
1 tsp. salt
1/4 tsp. black pepper
Paprika
6 pieces or more frying chicken

Melt margarine in casserole. Swish rice and vegetables around in it. Add water, mushrooms, seasonings and chicken. Sprinkle with paprika for color. Cover. Bake at 350° for 1 hour.

BROCCOLI CHICKEN DIVINE

Mrs. Louis Suther
(Madelyn)

Chicken Breasts

1 10-oz. pkg. frozen broccoli, cook as directed
1 can Cream of Chicken Soup
1/2 c. mayonnaise
1/4 tsp. lemon juice
1/2 tsp. curry powder, optional

1/2 c. shredded cheese
1/4 c. bread crumbs
1 tbsp. butter or margarine

Cook chicken until tender in slightly salted water. Place cooked broccoli in bottom of greased baking dish. Put chicken on top. Combine soup, mayonnaise, lemon juice and curry powder and pour over top. Sprinkle with cheese, then buttered bread crumbs. Bake at 350° until bubbly, about 30 minutes.

CHICKEN CASSEROLE

Mrs. Troy Miller
(Dianne)

1 pkg. Pepperidge Farm Dressing
3 chicken breasts, cooked in water and bones
removed
2 8-1/2-oz. cans peas and carrots
2 cans Cream of Chicken Soup

Melt 1 stick of margarine in enough chicken broth
to mix dressing - approx. 1-1/2 cups. In casserole
dish, put 1/2 of dressing, then a layer of chicken;
drain peas and carrots and put on top of chicken;
next put cream of chicken soup and spread well.
Top with remaining dressing mix. Bake at 400° for
20 to 30 minutes.

CHICKEN ELEGANT

Mrs. Louis Suther
(Madelyn)

Cook 3-4 chicken breasts with rosemary, celery,
salt and pepper.

Cool.

Take chicken off bone - cut into bite-size pieces
and mix with:

1 can mushroom soup
1 c. sour cream
1 small can mushrooms (3-oz.)

Line bottom of casserole.

Mix 1 c. chicken broth with 1 stick butter and 1
pkg. Pepperidge Farm Dressing. Put on top of
chicken mix. Bake at 350° for 30-45 minutes.

(Do not cover.)

PARMESAN CHICKEN BREAST

Mrs. Lewis Cress
(Jane)

8 chicken breasts, skinned

1/2 c. Parmesan cheese

40 saltines (singles), crumbled

2 tsp. granulated garlic

Salt and pepper to taste

2 sticks margarine

Combine crumbled saltines, cheese, salt, pepper and garlic in bowl. Melt margarine. Dip chicken in melted margarine; then roll in crumb mixture.

Place in large oiled baking dish. Drizzle remaining margarine over chicken. Bake at 375° for 15 minutes, and then 350° for 1 hour or until chicken is golden brown. Serve.

Crumb mixture saves nicely in closed carton in refrigerator. I keep this on hand and often mix a double recipe of the dry ingredients.

This is also very nice for a luncheon.

BARBECUE CHICKEN BREASTS

Mrs. Larry Pinyan
(Dottie)

6-8 chicken breasts. Brown chicken in deep fat and place in shallow baking dish. Pour on barbecue sauce and cover pan with foil. Bake in 350° oven for about 1 hr. 15 mins.

Barbeque Sauce: 1/2 stick margarine, 1/2 c. lemon juice, 3/4 c. ketchup, 1 medium onion, finely chopped, 2 tbsp. Worcestershire Sauce, 1 tsp. salt, 1 tsp. paprika, 2 tbsp. vinegar, 1/4 tsp. black pepper, 1 tsp. chili powder, 1/4 c. brown sugar. Combine all ingredients in small saucepan. Simmer slowly about 1 hr.

BAKED BEANS

Mrs. Ray Bost
(Barbara)

1 can (1 lb. 15 oz.) pork and beans
2 tbsp. Worcestershire Sauce
1 tbsp. brown sugar
2 tbsp. syrup
1/2 c. ketchup
1 medium onion, chopped
1 green pepper, chopped
6 slices raw bacon

Thoroughly mix all ingredients except bacon strips.
Pour into baking dish. Top with bacon slices.
Bake at 350° for about 1 hour, or until pepper and
onion are tender. Casserole will freeze well.
Yield: 6-8 servings.

BAKED BEANS

Mrs. Gene Miller
(Brenda)

1 medium-sized can pork and beans
1/4 to 1/3 c. brown sugar
Onion
1/2 c. catsup
1/4 to 1/2 lb. bacon, fry crisp and break up

Put part of the bacon grease in the beans to
make them soupy as they won't be dry. Bake
at 350° - 375° covered for 30-40 mins., then
uncovered for 15-20 mins.

EASY BAKED BEANS

Mrs. Kenneth Rowland
(Etta)

1 16-oz. can pork and beans with tomato sauce
1 small onion, chopped
1 green pepper, chopped
1 tsp. prepared mustard
1 tsp. chili powder
3 to 4 tbsp. molasses (or to taste)
Catsup or tomato sauce to taste
2 slices of bacon

Combine all ingredients except bacon. Place in a greased 2-qt. dish and lay bacon slices on top. Bake, uncovered, at 350° for 30-40 mins., or until thickened.

BAKED BEANS

Mrs. Leroy Cline
(Romania)

My Mother-in-law thinks this is one of my best dishes. I'm not sure of measurements, but here goes.

1 can navy beans
1/4 c. brown sugar
1/2 c. tomato catsup
1 big onion, chopped
1 tsp. dry mustard

Mix well and bake at 350° for about 30 mins. Then top with weinnies and bake until they are golden brown.

VEGETABLE BEAN POT

Mrs. David Blackwelder
(Monty)

4 tbsp. fat (Wesson Oil or bacon)
2 buds garlic, cut fine
3 medium onions, sliced thin
1 can pork and beans
1 can red kidney beans
1 can (smallest) lima beans
1/2 c. brown sugar
1/2 c. catsup
1/4 c. vinegar
1 tsp. mustard, prepared
1 tsp. salt
1/2 tsp. pepper

Fry garlic and onion in fat until soft; but not brown. Mix all ingredients well and pour into a 2-qt. baking dish or bean pot. Bake 1 hour to 1-1/4 hours at 350°. Stir twice when first put in oven.

CHICKEN DUMPLINGS

Mrs. George Troutman
(Mary Alice)

2 c. flour
1 egg
1/2 c. boiling chicken broth
Pinch of salt

Mix ingredients and roll real thin, about a half-hour before dropping them in hot chicken broth. Cook real fast.

ITALIAN STYLE CHICKEN

Mrs. W. B. Moss
(Rina)

8 chicken parts of one's preference
2 garlic bulbs, quartered
4 tbsp. olive oil
Rosemary
Sage
1 whole lemon

Wash chicken and towel dry. Sprinkle lightly with rosemary and sage, salt and pepper. Slit each piece and insert 1/4 piece of garlic. In heavy fry pan, heat olive oil and brown chicken quickly on both sides. Do not cover pan. Add 1/4 c. cooking wine or vinegar, cover and move from heat about 5 mins. Remove chicken and place in baking dish and squeeze lemon juice over chicken. Cover and place in pre-heated oven (350°) for 50 mins. Remove cover and allow to cook for 10-15 mins. Remove and serve. Serves 4.

CHICKEN TETRAZZINI

Mrs. Wayne Ritchie
(Phyllis)

2 tsp. salt
3-1/2 c. spaghetti
3 c. boiling water
1-1/2 c. mushroom soup
2/3 c. milk
2 c. cooked, diced, chicken
1/2 c. pimento, chopped (or less)
1 c. cheese, shredded
2 tbsp. Parmesan Cheese, grated

Add salt and spaghetti to boiling water. Boil rapidly for 2 mins.; cover, remove from heat; let stand for 10 mins. Blend soup and milk; add chicken and pimento. Drain and rinse spaghetti; pour into greased 1-qt. baking dish. Pour soup mixture over spaghetti; mix slightly. Sprinkle cheese over top. Bake at 375° for 30 mins. Yields: 6 servings.

CHICKEN TETRAZZINI

Mrs. Leon Kanipe
(Frances)

1 pkg. (8-oz.) thin spaghetti
4 or 5 lb. hen
1 bell pepper
1 c. diced celery
2 medium onions
2 cans mushroom soup
Grated cheese

Cook chicken until very tender. Remove bones. Cook vegetables in some of chicken broth. Cook spaghetti in rest of broth. Place in layers in large, deep baking dish as follows: spaghetti-vegetables-chicken-soup. Then start again with second layer in same order as first layer. Sprinkle grated cheese on top. Bake at 350° about 30 mins. or until cheese has melted.

CHICKEN CHOW MEIN

Mrs. Harold Overcash
(Jeanette)

2 medium green peppers
1-1/2 c. diced celery
2 tbsp. butter
2 c. chicken broth
2 tbsp. cornstarch
1 pkg. (1-1/2-oz.) dry onion soup mix
2 c. diced, cooked chicken
1 tbsp. soy sauce
1 5-oz. can water chestnuts, drained and sliced thin
1 2-oz. can mushrooms, drained
1 can (1 lb.) bean sprouts, drained
2 cans (3-oz.) Chinese noodles

Cut peppers into long strips and cook with celery in butter until just tender, about 10 mins. Combine chicken broth with cornstarch and onion soup mix. Add to skillet and cook until thickened, stirring constantly. Add chicken and simmer for 10 mins. Add soy sauce, water chestnuts, mushrooms, and bean sprouts. Heat thoroughly. Serve over hot crispy noodles. Serves 6.

CHICKEN CASSEROLE

Mrs. Bobby Helms
(Betty)

1 large fryer (or 6 chicken breast)
1 pkg. frozen, chopped broccoli
2 cans cream of chicken soup
3/4 pkg. seasoned Pepperidge Farm Dressing Mix
3/4 c. mayonnaise
1-1/2 tsp. lemon juice
3/4 tsp. curry powder
1 stick margarine

Boil chicken and take meat off of bones and save stock. Grease 14"x8" casserole. Place chicken in bottom and cover with broccoli, mix chicken soup with 1 c. stock, mayonnaise, lemon juice, and curry powder. Sprinkle dressing mix over all.

CHICKEN PILAU

Mrs. Guy Cress
(Helen)

1 small hen or large stewing fryer
1 medium onion
2 c. rice
Salt and pepper to taste

Stew chicken and onion together until chicken meat is ready to fall from bones. Add salt and pepper to chicken while stewing (don't worry about the taste of the onion - it adds a very tasty flavor to dish). Remove meat from the bones - return to the chicken broth. Add the rice. Cook broth, meat, rice together slowly, stirring several times. The rice absorbs most of the broth. I always add a little more salt when I add the rice. This is a complete meal with a nice vegetable salad.

This was given to our family by an Army buddy of my husband.

CONSOMME RICE

Mrs. Ree Litaker
(Miriam)

1 c. uncooked long-grain rice
2 cans beef or chicken consomme
1 small onion, chopped or 1 tbsp. dry onion flakes
1 small can mushrooms
1 tbsp. butter
Salt
Pepper

Mix together. Cook in casserole 1 hour at 350°.

RICE GOULASH

Mrs. Homer Walker
(Minnie)

1/2 c. uncooked rice
2 c. chopped onions
3 tsp. margarine
1/2 lb. ground beef
1 qt. tomato juice
2 bouillon cubes
1 tsp. salt
1/2 tsp. paprika
Dash pepper
1 bay leaf

Cook onions in margarine until tender, add meat,
cook until brown. Add remaining ingredients,
heat to boil, stir, cover, and simmer 20 mins.
Serves 6.

PORK CHOPS WITH RICE

Mrs. Herman Misenheimer
(Velma)

3 c. canned tomatoes
4 pork chops
1 medium onion
2 tbsp. fat
3 tsp. salt
1 c. uncooked rice
1/4 tsp. pepper
1 c. water

Brown pork chops with fat in pressure saucepan. Remove chops from pan. Add tomatoes, chopped onion, salt, pepper and rice. Lay pork chops over the top. Add water. Cover and bring to 15# pressure. Cook 15 mins. A covered frying pan can be used instead of pressure saucepan by adding 1/2 c. more water and increase cooking time to 35 mins. Follow directions of manufacturer for using pressure saucepan.

SPANISH RICE

Miss Carolyn Bost

1/4 c. butter or oil
1 onion, sliced
1/2 green pepper, diced
1 c. uncooked rice
2 c. stewed tomatoes with juice
1 c. water
1 tsp. salt
Dash pepper

Saute onion, green pepper and rice in butter in saucepan. Add tomatoes, water, salt, and pepper. Mix well. Bring to a boil. Cover; simmer 30 mins. Serves 4-6.

LASAGNE

Mrs. Fred Misenheimer
(Shirley)

1 1-lb. pkg. Italian Style Lasagne Noodles
3 tbsp. olive oil
1 lb. chopped beef
1/2 c. chopped onion
1/2 tsp. garlic powder
2 6-oz. cans tomato paste
2-1/2 c. water
1-1/2 tsp. salt
1/2 tsp. black pepper
1 lb. Mozzarella Cheese
Parmesan cheese
1 tbsp. Worcestershire Sauce

Boil noodles in 4 quarts rapidly boiling water (add 1 tbsp. salt to water) for 12 mins. Stir gently. Drain. Add 1 tbsp. olive oil to prevent sticking. Let cool. Saute beef and onion in 2 tbsp. oil. Add tomato paste, spices, 1-1/2 tsp. salt, water and simmer 25 mins. In a large shallow well-greased baking dish, spread several spoonfuls of sauce, then alternate layers of lasagne, sauce, cheeses, ending with sauce and Parmesan cheese. Bake at 350° for 20 mins. Serve at once.

LASAGNA

Mrs. John A. Suther
(Martha)

I have tried many recipes for lasagna but found this one is by far the best.

1 recipe tomato sauce (listed below)
1 lb. lasagna noodles
2 lb. cottage cheese, stirred with 2 tbsp. sugar
2 lb. Mozzarella Cheese
Grated Parmesan Cheese

Cook lasagna noodles until a few minutes from being done. Drain and cover with cold water to ease handling. Slice Mozzarella Cheese thin or grate. Heat oven to 350°.

Tomato Sauce - Make day ahead.

1/2 onion, minced
2 tbsp. olive oil
2 clove garlic, crushed
3 large cans tomatoes
2 cans tomato puree
1 can tomato paste
2 tbsp. basil leaves
2 tsp. oregano leaves
2 tsp. marjoram
3 tsp. parsley
1/2 c. sugar
2 tsp. salt
1/2 tsp. pepper
2 lb. ground beef

Saute minced onion and garlic in olive oil. Break up tomatoes by putting in blender on chop for 1-2 seconds. Add tomato to onion mixture. Add remaining ingredients. Cook at medium temperature, stirring occasionally for 3 hours. Brown 2 lb. ground beef. Drain fat and add to sauce. Heat for 30 mins. Let stand overnight at room temperature, uncovered (if thin).

(continued)

LASAGNA

Mrs. John A. Suther
(Martha)

To make lasagna:

Cover the bottom of a 15"x22" pan with 1/2 to 1 c. tomato sauce. Spread it around. Place noodles over sauce until bottom is covered with one layer of lasagna. Drop by teaspoonfuls, cottage cheese on noodles. (Don't spread around). Pour some sauce over cheese (don't drown it). Sprinkle with Parmesan. Layer of noodles - remaining cottage cheese - sauce - grated cheese - lasagna - sauce - Mozzarella. Bake at 350° for 45 mins. or until hot and bubbly.

SPAGHETTI OR LASAGNA SAUCE Mrs. W. B. Moss
(Rina)

2 medium-size onions
6 small garlic bulbs
1 tsp. dry parsley
3 celery stalks with leaf ends
2 medium-size carrots
4 tbsps. olive oil or salad oil
1 tsp. sugar
3 lbs. ground beef
1 soup bone
1 qt. whole tomatoes
3 small cans tomato paste
3 8-oz. cans tomato sauce
2 level tsp. basil leaves

Chop onions, carrots, celery, garlic, parsley, very fine. Heat oil and add chopped ingredients, using a heavy pot. Saute in hot oil for 20 mins. being very careful not to burn. Ingredients should turn gold, not brown. Add ground beef and soup bone, brown meat about 10 mins. on medium heat. Add salt and pepper to taste and 1 tsp. sugar. Now add tomatoes and juice, then tomato paste and sauce. Mix well and fill pot with water. Cook over low heat, stirring very often (so not to stick). After cooking for 2-1/2 hrs., add basil leaves, and cook for about 30 more mins. Serve on spaghetti or lasagna. Enough for 8 people. Top with grated Parmesan Cheese.

LASAGNA

Mrs. Edwin Fisher
(Linda)

Meatballs: 1/2 lb. ground chuck
1/4 lb. ground veal
2 tbsp. finely chopped onion
1 clove garlic, finely chopped
2 tbsp. parsley, finely chopped
1 tsp. dried oregano leaves
1/2 tsp. dried basil leaves
3/4 tsp. salt
Dash pepper
2 tbsp. grated Parmesan Cheese
1 egg

Tomato Sauce: 1/4 c. salad oil
1/4 c. finely chopped onion
1 clove garlic, finely chopped
2 tbsp. parsley, finely chopped
1 can (1 lb. 12-oz.) whole tomatoes,
undrained
2 cans (6-oz.) tomato paste
2 tsp. dried oregano leaves
1 tsp. dried basil
1 tsp. salt
1 tsp. garlic powder
1/4 tsp. pepper
1/8 tsp. cayenne pepper

1/2 pkg. (1 lb.) lasagna noodles
1 lb. Mozzarella Cheese, diced
1 lb. Ricotta Cheese
1 lb. Parmesan Cheese

Make meatballs. Combine all ingredients. Mix well. Makes 30 3/4" dia.

Make tomato sauce. Slowly heat oil in large skillet. Brown meatballs, remove. Add onion, garlic and parsley. Saute until tender - about 5 mins. Add rest of sauce ingredients along with 1/2 c. water and meatballs. Mix well. Bring to boil. Reduce heat, simmer, uncovered, 1-1/2 hours. Stir occasionally.

(continued)

LASAGNA

Mrs. Edwin Fisher
(Linda)

Preheat oven to 350°. Lightly grease 13"x9"x2" pan. Cook lasagna noodles. Drain. Rinse in hot water.

Layer half of ingredients in order: noodles, Mozzarella, Ricotta, tomato sauce with meatballs, and Parmesan Cheese. Then repeat. Bake 30-35 mins. Let stand 15 mins. before cutting.

MACARONI AND CHEESE - No Sauce

Mrs. Lewis Cress
(Jane)

If you remember grandmother's macaroni, you must try this. It is moist and tender.

1 8-oz. box macaroni
2 tsp. salt
2 c. milk
3 eggs
8-oz. grated mild or sharp cheese
1 stick butter or margarine, cut into pieces.
Paprika

Cook macaroni until tender, drain but do not rinse. Place in a 2-qt. casserole (greased). Blend salt, milk and eggs with beater. Set aside. Sprinkle most of the cheese into the macaroni and add pieces of butter. Mix with fork. Pour milk and egg mixture over macaroni. Sprinkle rest of cheese on top and lightly dust with paprika. Bake at 350° until firm and golden brown on top.

MACARONI AND CHEESE

Mrs. Gerald Ferguson
(Bernice)

1 7-oz. pkg. macaroni, cooked
2 c. cream style cottage cheese
1 c. sour cream
1 egg
3/4 tsp. salt
2 c. grated cheese

Mix together, pour into greased 9" square dish.
Sprinkle with paprika and bake at 350° for 1/2 hour.

SPICY SPAGHETTI MEAT SAUCE Mrs. George Troutman
(Mary Alice)

1 lb. hamburger
1/4 c. chopped onion
1/4 c. chopped green pepper
1/4 c. vegetable oil
1-1/2 to 2 qts. canned tomatoes, blended
2 tsp. parsley
2 bay leaves
1 tsp. salt
1/4 tsp. pepper
2 tsp. Worcestershire Sauce
1 tsp. celery salt
2 tsp. garlic salt
2 tsp. chili powder
8 drops of hot sauce

Brown the hamburger, onions, green pepper, in vegetable oil in a large skillet, then add remaining ingredients. Simmer for 3-4 hours, adding water if needed and stirring occasionally. Serve over cooked spaghetti.

SPAGHETTI SAUCE

Mrs. Fred Misenheimer
(Shirley)

Two tablespoons Wesson Oil. Heat in a saucepan 1 small onion in oil, until onions are soft, but not brown. Add 1/2 lb. hamburger meat and brown. Add to the following: 2 bay leaves; 1 c. celery; 1/2 c. sweet green pepper; 1 tbsp. chili powder; dash of garlic salt over top; 1 quart tomatoes, dash Worcestershire Sauce. Add salt to meat. Cook 3-4 hours.

SPAGHETTI SAUCE

Mrs. O. D. Helms
(Gladys)

4 tbsp. Wesson Oil
2 medium onions, chopped fine
Brown in oil with 1 lb. ground beef.

1/2 tsp. Tabasco Sauce
1/2 tsp. chili powder
Salt to taste

Add: 1 can cream of mushroom soup
1 can tomato soup
1/2 can water

Boil about 20 minutes. Add 1/4 c. tomato catsup, if desired. Can also be used for hot dogs and hamburgers.

MEAT LOAF WITH SAUCE

Mrs. Brice Bost
(Jane)

1/4 c. diced onion
1 tbsp. Worcestershire Sauce
1-1/2 tsp. salt
1 tsp. celery salt
1 c. dry bread crumbs
2 tbsp. catsup
1-1/2 lb. ground beef
1 c. milk
2 eggs

Mix all ingredients except meat. Add to meat and mix well. Place in baking dish. Pour sauce over loaf and bake at 350° for 45 mins.

Tomato Sauce for Meat Loaf

1/2 c. tomato juice
1 tbsp. brown sugar
1 tsp. prepared mustard
1 tsp. Worcestershire Sauce
1/4 c. water
1 tbsp. vinegar

Combine all ingredients and pour over meat loaf.

MEAT LOAF

Mrs. Vyron Petrea
(Hattie)

1-1/2 lb. ground beef
3/4 c. uncooked oatmeal
2 eggs, beaten
1 c. tomato ketchup
1/2 c. chopped onion
2 tsp. salt
1/4 tsp. pepper

Combine all ingredients. Pack into loaf pan. Bake in 350° oven for 1 hour.

MEAT LOAF

Mrs. E. R. Bost
(Efford)

Mix well: 1 lb. ground beef
3/4 c. oatmeal
1 egg
1 c. milk
1 tsp. salt
1/4 tsp. black pepper
3/4 c. tomato catsup

Topping: 1/4 c. barbecue sauce
1 tbsp. Karo Syrup
1 tsp. vinegar

Mix topping together and pour over meat loaf, and
bake at 350° for 1 hour.

MEAT LOAF

Mrs. Bobby Helms
(Betty)

1-1/2 lb. ground beef
1/2 lb. ground pork
1/4 c. finely chopped onion
1/2 c. milk
2 eggs
1/2 c. dry bread crumbs (do not put in mixture)

Roll meat in this before baking:

1 tsp. Worcestershire Sauce
4 slices soft bread, cubed
2 tsp. salt
1/2 tsp. poultry seasoning
1 c. chili sauce (goes on top)
1/4 tsp. pepper
1/4 tsp. dry mustard

Mix meats well, stir in onion, salt, poultry
seasoning, pepper, Worcestershire sauce. Add dry
mustard. Soak bread in milk. Add eggs, beat
with mixer or blender. Combine meat and egg
mixture. Form into two loaves, roll in crumbs,
place in greased shallow baking dish. Spread 1/2
cup chili sauce over each loaf. Pour 1/2 c. boiling
water around loaves. Bake, uncovered, at 350°
for 1 hour.

4 large squares of heavy duty aluminum foil
4 hamburgers, uncooked
4 medium carrots, quartered lengthwise
4 medium potatoes, peeled and halved
1 onion, cut in wedges
Barbecue Sauce

Spoon 2 tbsp. barbecue sauce into each square of aluminum foil. Place hamburger patties on top of sauce and top each with 2 tbsp. more of barbecue sauce. Place a prepared carrot, potato and 2 onion wedges with each hamburger. Wrap, sealing edges of foil together tightly. Place on grill 4-6 inches above hot coals. Cook 25-30 minutes.

Yields: 4 servings.

Barbecue Sauce

1/4 c. butter (1/2 stick)
1 onion, finely chopped
1/2 c. catsup
1/4 c. water
1/4 c. vinegar
2 tbsp. Worcestershire Sauce
1 tsp. salt
2 tbsp. brown sugar
1 tsp. dry mustard
1/2 c. grated Parmesan cheese

Melt butter and saute onions until transparent. Add remaining ingredients and simmer about 1/2 hour.

HAMBURGER SUPREME

Mrs. Kenneth Sherwood
(Mildred)

2 lb. hamburger
2 medium onions, cut finely
1-1/2 tsp. salt
1 tsp. pepper
2 eggs
1/4 c. salad oil
2 tbsp. flour
1 c. milk
1 can cream of mushroom soup

Combine hamburger, chopped onion, salt, pepper, and eggs. Mix well and shape into patties about 3/4" thick. Roll in flour and brown on both sides in hot salad oil. Remove patties when brown and pour off all but 3 or 4 tbsp. fat. Add flour, salt and pepper to taste and mix well. Add milk and mushroom soup and stir until thick. Return patties to pan and cook 15 minutes longer or place in casserole and bake at 350° for 20 mins. Yield: 8-10 servings.

HAMBURGER NOODLE BAKE

Mrs. Marjorie M. Cress

2 lb. ground beef
1-1/2 c. chopped onions
1 8-oz. box of medium noodles, cooked and drained
1 8-oz. sharp American Cheese (grated - 2 c.)
2 10-oz. cans Campbell's Condensed Tomato Soup
1/3 c. chopped green peppers
1/4 c. chili sauce
2 tbsp. chopped pimientos, optional
3/4 tsp. salt
1-1/2 c. bread crumbs
3 tbsp. butter, melted

Cook beef and onions till meat is lightly brown, drain off fat. Combine meat and onion with noodles, cheese, soup and 1 c. water, green pepper, chili sauce, pimiento, salt and a dash of pepper. Mix well. Put in baking dish. Combine crumbs and butter. Sprinkle on top. Bake at 350° for 40-50 mins. To decorate casserole, cut rings of green pepper and place on top, if desired.

HUNGARIAN GOULASH WITH NOODLES

Mrs. Harold Overcash
(Jeanette)

1 lb. beef, cut in cubes
1/4 tsp. dry mustard
2 tbsp. brown sugar
3 tbsp. Worcestershire Sauce
6 tbsp. ketchup
1 16-oz. pkg. noodles
2 medium onions, minced
1-1/4 tsp. paprika
1-1/4 tsp. salt
3/4 tsp. vinegar
3 tbsp. flour
1-1/2 c. water

Brown meat in heavy pan, add onion. Combine mustard, paprika, brown sugar and salt. Combine Worcestershire Sauce, vinegar, ketchup, add to mustard mixture, add to meat, add 1 c. water, stir. Cover. Cook over low heat 2-1/2 hours or until meat is very tender. Blend flour with remaining 1/2 c. water, stir until thickened, adding to meat mixture. Boil noodles in salted water until tender, drain. Serve meat mixture over noodles. Makes 8 servings.

BARBECUE MEAT BALLS

Mrs. Jerry Clontz
(Peggy)

Mix together: 1 c. bread crumbs
1/2 c. milk
1 lb. ground beef
1 tsp. salt
Dash pepper

Make meat balls and put in pyrex dish. Mix the following and pour over meat balls.

1-1/2 tbsp. Worcestershire Sauce
1/2 c. water
1/2 c. catsup
1/2 c. green pepper
1/2 c. chopped onions
1/4 c. vinegar

Bake at 350° for 1 hour. Serve sauce over creamed potatoes.

SPICY BEEF STEW

Mrs. John D. Barringer
(Evelyn)

2 lbs. boneless stewing beef
2 bay leaves
8 whole cloves
2 tsp. salt
1/4 tsp. black pepper
1/4 tsp. garlic powder
1/4 c. celery flakes
1 8-oz. can tomato sauce
1 c. water
1/2 lemon, sliced

Have beef cut in pieces. Brown slowly without added fat. Add remaining ingredients. Cover and cook slowly 2-3 hours.

TEXAS HASH

Mrs. Claud Ailmon
(Lucille)

1 lb. hamburger
1/4 c. rice, uncooked
1 tsp. chili powder
2 c. tomatoes with juice
1 small onion, salt and pepper to taste
Small pod green pepper

Brown hamburger, onion and green peppers. Drain and put in a casserole dish and mix in other ingredients. Bake at 350° for 45 mins. with lid on and 15 mins. with lid off.

ONE DISH MEAL

Mrs. Ray Cline
(Adelaide)

1 onion, chopped fine
1 green pepper, chopped fine
2 lbs. extra lean ground beef
3 tbsp. salad oil
2 tbsp. steak sauce
Pepper
Salt
1 1-lb. can whole kernel corn, drained
1 1-lb. can navy or red kidney beans
2 8-oz. cans tomato sauce

Saute onion and green pepper in oil. Add ground beef and brown. Add corn, beans, tomato sauce, steak sauce, salt and pepper. Cover and allow to simmer about 20 mins. Makes 6-8 servings.

HAM AND CHEESE OMELET

Ray A. Cline

1 egg
1 tbsp. butter
Salt
Pepper
Sausage or bacon (broken) or ham
Cheese, broken

Beat the egg just enough to mix and add salt and pepper. In a small frying pan, heat 1 tbsp. butter over low heat. Add beaten egg and let cook until almost done. Add sausage, bacon or ham and cheese to 1/2 of egg and with a spatula, turn the other half of the egg over the meat and cheese and cook until done.

WELSH RAREBIT

Mrs. Guy Cress
(Helen)

A light lunch for a busy day. Keeps nicely in the refrigerator and can be heated when needed.

2 tbsp. butter
2 tbsp. flour
3/4 c. sweet milk
3/4 to 1 c. creamed tomato soup
1/8 tsp. soda
2 c. grated cheese (I use mild Cheddar.)
1 egg, slightly beaten
1 tsp. Tabasco Sauce or Worcestershire Sauce
(I use some of each.)

Melt butter in heavy pan. Stir in flour slowly, add milk. Keep stirring until mixture begins to thicken. Stir in tomato soup. Remove from heat, add soda, add beaten egg, stirring briskly. Add grated cheese. Return to heat until cheese melts. Remove from heat and add salt and sauce. Serve on toast.

GOLDEN ROD EGGS

Mrs. Brice Bost
(Jane)

2 tbsp. butter
2-1/2 tbsp. flour
1 c. sweet milk
1/4 tsp. salt
2 eggs, cooked
2 slices toast

Melt butter in saucepan. Add flour and salt gradually. Add milk and stir. Remove yolks from whites and mash, chopped whites and add to sauce. Cook until thick and then pour on toast. Sprinkle with mashed yolks on top.

PICNIC GRITS

Mrs. Lewis Cress
(Jane)

1 c. grits
1 tsp. salt
4 c. boiling water
1 stick margarine
1 roll garlic cheese
2 eggs, beaten with enough milk to make 1 c.
Cornflake crumbs, optional

Cook grits in boiling, salted water until bubbly.
Add cheese and margarine. Stir until melted.
Add egg-milk mixture. Pour into greased casserole
dish. Cover with cornflake crumbs. Bake for 15
mins. at 350°.

This can be made ahead and refrigerated until
baking time. In this case, bake about 30 mins.
This can also be frozen before baking. With a
family of 4, I make two small casseroles out of
this - one for eating and one for freezing.

(HOME-MADE) PA. DUTCH POT PIE

Mrs. Edwin Fisher
(Linda)

3 eggs, beaten well
1 c. cold water
1 tsp. baking powder
2-1/2 c. flour
1/4 tsp. salt

Stir ingredients together (like pie dough).
Divide in half. Place on floured surface, roll
out and cut into 2" squares. Drop dough into
boiling broth - either beef or chicken.

1/2 lb. bacon, diced
2 lbs. hamburger
1 c. diced onion
Flour, just a little
1 to 2 boxes frozen green peas
8 oz. grated cheddar cheese
1 large can solid packed tomatoes, drained
1/2 c. chopped green pepper
1 c. chopped celery
1 large can sliced mushrooms
1 pkg. egg noodles, cooked

Brown bacon in skillet and remove. Add meat, onions, green pepper, celery and mushrooms. Mix and cook a few minutes. Pour off grease, add bacon. Put in a large casserole dish. Sprinkle with flour, add peas, cheese and tomatoes in layers. Sprinkle again with flour. Add layer of noodles. Sprinkle with cheese. Bake for 1 hr. at 375°. Yield: 14 servings.

Pies
Puddings



NO CRUST COCONUT PIE

Mrs. Lloyd Nesbit
(Helen)

4 eggs, well beaten
1-3/4 c. sugar
1/2 c. self-rising flour
1 6 or 7 oz. can coconut
2 c. milk
1/2 stick margarine
1 tsp. vanilla

Mix all together and bake at 325° for 30 minutes or until brown.

CRUSTLESS COCONUT PIE

Mrs. Jesse Ritchie
(Maggie)

1-1/2 c. sugar
1/2 c. self-rising flour
4 eggs, well-beaten
2 c. milk
8 oz. coconut
1/2 stick margarine
1 tsp. vanilla

COCONUT CUSTARD

Mrs. Carl Heintz
(Merle)

1 stick margarine
4 eggs
Vanilla
1 small can pineapple (5 oz.)
1 c. coconut
1-1/2 c. sugar

Mix all together. Bake in two unbaked pie crusts.

COCONUT PIE

Mrs. Frank Hopkins
(Christine)

3 c. sugar
1 stick margarine
4 tbsp. flour
1 tall can evaporated milk
4 eggs
3/4 c. water
Pinch salt
Vanilla to taste
7 oz. coconut

Combine all ingredients except coconut and beat until smooth. Add coconut. Pour filling into unbaked pie shells. Makes two 9-inch pies. Bake at 350° for 30 minutes or until center is firm.

COCONUT PIE

Mrs. C. Lee Shipton
(Margaret)

3 eggs, beaten slightly
1-1/2 c. sugar
1-1/2 c. milk
1-1/2 tbsp. flour
2 tbsp. butter
Can coconut
2 tsp. vanilla

Combine ingredients as listed. Pour into crusts. Bake at 350° for 35 minutes. Makes 2 pies.

COCONUT PIE

Mrs. King Miller
(Louise)

3 eggs
1-1/2 c. sugar
4 tbsp. flour
1/2 c. cold water
1 tsp. vanilla
1/2 lb. coconut or 3/4 c.
1 stick margarine

Melt margarine and add beaten eggs. Add sugar, flour, cold water, and vanilla, then coconut. Bake at 350° for 30 minutes.

COCONUT PIE

Mrs. J. Paul Cline
(Bessie)

4 eggs, separated
1 c. sugar
1 c. coconut
2 c. milk

Mix and bake for 30-35 minutes.

Meringue for Coconut Pie: 4 egg whites
1/2 c. sugar
1/2 tsp. salt
1 c. coconut

COCONUT PIE

Miss Mitzi Helms

1 egg, beaten
1 c. milk
1 c. coconut
1/2 tbsp. vanilla
1 tbsp. flour
2/3 c. sugar
1/3 stick margarine, melted
Pie shell, partially baked

Beat eggs, add sugar, margarine, vanilla. Pour into pie shell. Bake at 350° until done.

COCONUT PIE

Mrs. Jerry Hilliard
(Doris)

1 stick margarine
2 c. sugar
4 eggs
1 c. evaporated milk
1 tsp. vanilla
2 cans or 1 bag coconut

Beat eggs, mix with sugar. Add melted margarine, coconut, milk and vanilla. Pour in unbaked pie shell. Bake at 400° for 10 minutes, then bake at 350° for 25 minutes.

COCONUT PIE

Mrs. Buck Waddell
(Margie)

3 tbsp. flour
2 or 3 eggs
1 c. sugar
1 c. coconut
1-1/2 c. heated milk

Stir flour, sugar. Add egg yolks and little water to make a paste. Add 1-1/2 c. of heated milk to upper mixture. Thicken this in double boiler. Then add 1 c. of coconut. Pour in baked pie shells.

1 c. sugar
1/4 c. flour
1/4 c. butter, melted
1/8 tsp. salt
2 eggs, separated
2 lemons, juice and grated peel
1 c. milk
1 9-inch unbaked pie shell

Combine sugar, flour, butter, salt and egg yolks. Beat until smooth. Beat in lemon juice and peel. Add milk, beating slowly. Beat egg whites stiff but not dry; fold into mixture. Bake pie shell at 350° for 5 minutes. Pour in filling. Bake 40 minutes or until filling is firm.

NO CRUST APPLE PIE

6 medium-size tart apples, peeled and cut in eighths
1/2 c. sugar
1 tsp. cinnamon
1/2 c. water

3 tbsp. butter or margarine
1/4 c. brown sugar
1/2 c. sifted flour
1/2 tsp. baking powder
1/2 tsp. salt

Mix apple slices with sugar and cinnamon. Cook 10 minutes or until apples are partially cooked. Turn into 9" pie pan. Cream butter and brown sugar together. Sift together flour, baking powder and salt. Add to creamed mixture. Mix thoroughly with spoon. Sprinkle over the apples. Bake in 350° oven about 45 minutes, until apples are tender and top nicely browned. Makes 6-8 servings. Top with ice cream.

CREAM PIE

Mrs. Marvin Petrea
(Caroline)

3/4 c. sugar
2 tbsp. flour
Pinch of salt
1 tbsp. margarine
2 eggs, well-beaten
1-1/3 c. whole milk

Add flour and salt to sugar. Cream butter and sugar mixture, fold in eggs and beat well. Add milk. Pour into unbaked crust, sprinkle cinnamon over top, bake in hot oven until knife inserted in center comes out clean. One-half cup of coconut added to the custard will make coconut cream pie.

STRAWBERRY CREAM PIE

Mrs. Leon Kanipe
(Frances)

2 c. sugar
2 c. cold water
1 tbsp. vanilla
1/2 c. cornstarch
6 tsp. white corn syrup
1/2 stick margarine

Combine above ingredients in saucepan. Bring to a boil and cook until thick and clear. Remove from heat and add 3 oz. pkg. of strawberry jello and 1/2 oz. red cake coloring. Put desired amount of strawberries over the baked pie shell. Then pour the thickening over berries. Place in refrigerator to chill. Top with whipped cream. Makes 2-9" pies.

COCONUT CREAM PIES

Mrs. James Walker
(Margaret)

5 large egg yolks (or 6 small)
1-1/2 c. sugar
2 c. milk
1-1/2 tsp. vanilla
5 tbsp. flour, (slightly rounded)
2 c. grated coconut
2 tbsp. butter or margarine

Mix first five ingredients and cook in double boiler, stirring often, until thick. Remove from heat and add butter and coconut. Pour into two pre-baked pie shells.

Use egg whites for meringue. Beat egg whites until stiff and add one tbsp. sugar per egg white. Stir in well. Pour over pie mixture and sprinkle a bit of coconut on top. Cook meringue slowly, about 250° - 300° for about 10 minutes, then reduce heat and bake 5-10 minutes longer.

BANANA CREAM PIE

Mrs. O. D. Helms
(Gladys)

3/4 c. sugar
1/3 c. flour
1/8 tsp. salt
2 c. milk, scalded
1/2 tsp. vanilla
2 tbsp. butter
2 eggs

Combine butter, sugar, salt, flour and eggs. Add milk, slowly, stirring often. Cook over hot water until thick and smooth. Add flavoring. Cover bottom of baked pie shell with sliced bananas. Cover with filling and top with whipped cream.

PEANUT BUTTER CREAM PIE

Mrs. Gerald Ferguson
(Bernice)

3/4 c. powdered sugar
1/3 c. peanut butter
2/3 c. granulated sugar
3 tbsp. cornstarch
1 tbsp. flour
1/2 tsp. salt
3 egg yolks
3 c. whole milk
2 tbsp. butter
1 tsp. vanilla extract
Baked 9" pie shell
3 egg whites
1/4 tsp. cream of tarter
1/4 c. granulated sugar

Cream powdered sugar and peanut butter until crumbly. Set aside. Combine granulated sugar, cornstarch, flour, salt, egg yolks, milk, butter, and vanilla in a saucepan or in top of double boiler over hot water. Cook over medium heat, stirring constantly, until thick. Sprinkle 2/3 of the peanut butter mixture in bottom of baked pie shell; pour custard over this. Beat the egg whites with cream of tarter until stiff, gradually adding the 1/4 c. sugar. Spread over custard. Sprinkle remaining crumbly mixture over meringue, and bake at 350° about 20 minutes or until golden brown.

BLUEBERRY CREAM PIE

Mrs. Homer Walker
(Minnie)

Make a smooth paste of 1/4 c. cold water and 5 tbsp. plain flour. Add a pinch of salt.

Bring to a boil: 1 c. blueberries
1 c. sugar
1/2 c. water

When boiling, add the flour paste and stir until thickened. Cool, then add 3 c. raw berries and put in 10" baked shell. Refrigerate. Garnish with sweetened whipped cream. This recipe was given to me by Mrs. Marion (Polly) Boggs. Her husband is minister at Cold Springs Methodist Church.

FUDGE CREAM PIE

Mrs. Gerald Cline
(Brenda)

1/4 c. flour
1/4 c. cocoa
1-1/3 c. sugar
1 large can Pet milk

Mix all of above and cook at medium heat until thick. Take 1/2 of mixture and add to 3 beaten egg yolks. Return to remainder of mixture and cook until very thick. Remove from heat and add 2 tbsp. margarine, 1 tsp. vanilla and 1/2 c. chopped pecans. Cool 5 minutes and pour into baked 9" pie crust. Top with whipped cream. This is a very rich, but good dessert.

SIMPLE PUMPKIN PIE

Mrs. Cecil Cline
(Ruth)

1-1/4 c. pumpkin
3/4 c. sugar
1/2 tsp. salt
1/4 tsp. ground ginger
1 tsp. cinnamon
1 tsp. all-purpose flour
2 eggs, slightly beaten
1 cup milk, half and half
2 tbsp. water
1/2 tsp. vanilla
1 unbaked pie shell

Combine pumpkin, sugar, salt, spices and flour in mixing bowl. Add eggs and mix well. Stir in milk, water, and vanilla. Pour in pie shell. Bake at 425° for 15 minutes, reduce heat to 350° and bake 35 minutes longer.

PUMPKIN PIE

Mrs. John D. Barringer
(Evelyn)

2 c. pumpkin
2 eggs
2/3 stick margarine
1 c. sugar
1 tsp. cinnamon
1/2 tsp. orange flavoring
1/2 tsp. nutmeg

Mix and bake at 350° for 30-35 minutes.

PUMPKIN PIE

Mrs. Ned Hudson
(Dianne)

3 eggs, slightly beaten
1 c. granulated sugar
1/2 c. brown sugar, firmly packed
1 tsp. flour
1 tsp. cinnamon
1/2 tsp. salt
1/4 tsp. nutmeg
1/4 tsp. allspice
2-1/2 c. pumpkin
1 13-oz. can evaporated milk
9" unbaked pastry shell

Combine eggs, sugar, flour, cinnamon, salt, nutmeg, and allspice. Blend in pumpkin gradually; add milk and mix well. Bake at 450° for 10 minutes; then 350° for 40 minutes.

MY MOTHER'S PUMPKIN PIE

Mrs. Paul Barringer
(Mary)

3/4 c. brown sugar
1/4 c. white sugar
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. nutmeg
1-1/4 c. pumpkin
1-1/4 c. milk
2 whole eggs
2 tbsp. butter, melted

Combine pumpkin, sugar and salt and spices. Blend. Add milk and eggs. Pour in pie pan lined with pastry, cook at 450° for 10 minutes; then 350° for 1 hour. Serve with whipped cream or plain.

PUMPKIN PIE

Mrs. Glenn Peninger
(Annie)

1 c. cooked pumpkin
1 c. brown sugar
1 egg
2 tbsp. flour
1 c. sweet milk
A pinch of each - cinnamon, cloves, allspice,
nutmeg

PUMPKIN PIE

Mrs. H. E. Cline
(Lillian)

1 c. brown sugar
1 c. white sugar
5 eggs
2 tbsp. flour
1 c. milk
3 c. cooked pumpkin
1 stick margarine, melted
2 tsp. vanilla
Dash of salt
Beat pumpkin in blender. Add other ingredients and mix. Makes 3 pies.

PUMPKIN PIE

Mrs. Fred Misenheimer
(Shirley)

3 c. cooked pumpkin
1 heaping c. sugar
1 tsp. ground allspice
1 egg
2 tbsp. flour

Beat egg until mixed good. Then add all other ingredients. Pour into unbaked pie shell and dot with butter. Bake at 400° until brown.

PUMPKIN PIE

Mrs. George Troutman
(Mary Alice)

3/4 c. brown sugar
1 tbsp. flour
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. nutmeg
1/2 c. milk
1 egg, well-beaten
1-1/2 c. cooked or canned pumpkin

Mix sugar, flour, salt and spices. Add remaining ingredients and stir until smooth. Pour into deep pie pan lined with unbaked pastry. Bake in hot oven. Makes one pie.

"CAMP MEETIN'" PREACHER PIE Miss Carolyn Bost

1 egg, beaten
4 tbsp. sugar
1 tbsp. flour
1/2 tsp. vanilla
4 tbsp. syrup
1 tbsp. butter
Pecans or other nuts

Blend all ingredients well. Pour into unbaked pie shell. Bake at 350° until brown.

FUDGE PIE

Mrs. E. R. Bost
(Efford)

1 stick margarine
1/4 c. flour
2 eggs
2 squares chocolate or 6 tbsp. cocoa and 2 tsp.
 butter
1 c. sugar
1 tsp. vanilla
Pinch of salt

Melt butter and chocolate in pan over low heat.
Mix flour, sugar and eggs. Add chocolate and butter
mixture, salt and vanilla. Bake in unbaked pie
shell until knife comes out clean.

PINTO BEAN PIE

Mrs. Leon Kanipe
(Frances)

2 c. cooked beans
2 c. sugar
3 tbsp. chocolate
2 tbsp. self-rising flour
1/2 c. margarine
4 eggs
2 tsp. vanilla
2 8" unbaked pie shells

Place beans in large mixing bowl. Mash till smooth. Stir in remaining ingredients and mix well. Pour into unbaked pie shells. Bake at 350° for 25 minutes.

HELEN WISE PIE

Mrs. Eugene Wise
(Helen)

1 c. sugar
1/4 c. flour
1/2 tsp. salt
4 large eggs, leave out 2 or 3 whites for topping
1/3 tall can chocolate syrup
1 tall can evaporated milk
1 tall can water
1 tsp. vanilla

Mix all together. Pour into unbaked pie shell. Bake at 350° for 1 hour or till thick. Makes 1 10" pie. This recipe can be used for coconut pie or any fruit pie - just leave out the chocolate. Beat whites until thick. Add 2 tbsp. sugar. Put on top of baked pie, put back in oven, leave until brown.

WHOOPIE PIES

Mrs. Edwin Fisher
(Linda)

1 c. shortening

2 c. sugar

2 whole eggs and 2 yolks, save whites for filling

Cream above together well.

Add: 1 c. cocoa

1 c. sour milk

1 c. hot water

2 tsp. baking soda

1 tsp. baking powder

1/2 tsp. salt

4 c. flour

Drop by spoonfuls onto cookie sheet. Bake at 400° for 10 minutes.

Filling: 2 egg whites

2 tsp. vanilla

4 tbsp. flour

4 tbsp. milk

1-1/2 c. shortening

2 tbsp. powdered sugar

Beat together well. Add 4 c. more powdered sugar and beat. Put between 2 cookies - sandwich style.

APPLESAUCE PIE

Mrs. Woodrow Krimminger
(Julia)

2 eggs, blended

1/2 c. sugar

1/2 c. milk

Pinch of salt

1/2 tsp. lemon

Combine first two ingredients with 1-1/2 c. applesauce, then blend all together and bake at 375°.

MILE HIGH PIE

Mrs. Tracy Cress
(Nancy)

3 egg whites
1 c. sugar
1 tbsp. lemon juice
1 9-oz. container cool-whip
1 tsp. vanilla
1 lb. frozen strawberries

Beat egg whites until stiff. Add 1 lb. strawberries, 1 c. sugar and lemon juice. Beat for 15-20 minutes. Add one 9-oz. container of cool-whip or topping and 1 tsp. vanilla. Pour into Graham Cracker Crust. It will fill three pies. Freeze overnight.

BANANA SPLIT PIE

Mrs. Bruce Lipe
(Joyce)

Crust: 2 c. graham cracker crumbs
1 stick softened margarine

Make into a crust.

Filling: 2 c. powdered sugar
2 eggs
1 stick margarine
3 ripe bananas
1 can crushed pineapple
1 carton cool-whip
1 jar cherries, cut
1/2 c. nuts

Make crust and put on bottom of a pan. Beat for 10 minutes the eggs, powdered sugar and margarine. Spread over crust. Slice bananas over this mixture. Drain pineapple and put over bananas, then nuts, then cool-whip and lastly cherries. Chill.

DORIS'S GERMAN CHOCOLATE PIE

Mrs. Mike Herring
(Linda)

1 stick margarine
1 13-oz. can evaporated milk
4 c. sugar
6 eggs
1 tbsp. vanilla
2/3 c. cocoa
Pinch of salt
3 tbsp. flour
7 oz. coconut
7 oz. pecans

Cream margarine, adding sugar a little at a time. Add eggs, beating after each addition. Add milk. Sift together cocoa, salt, and flour. Add coconut, pecans, and vanilla. Pour into 3 pie shells and bake at 325° for 45-50 minutes.

SAM'S PARTY PIE

Mrs. David Blackwelder
(Monty)

24 Ritz crackers, crushed
3 egg whites
3/4 c. sugar
1 tsp. vanilla
1/2 c. chopped nuts (pecans)
1/2 pt. whipping cream
1/4 c. sugar
1/2 c. coconut

Grease 8" or 9" pie pan. Pack crushed crackers in pan. Beat egg whites very stiff; add 3/4 c. sugar, 1 tsp. vanilla and chopped nuts. Pour this mixture over crushed crackers. Bake in a slow oven (325° - 350°) for approx. 20 minutes. Remove from oven and cool. Whip cream, adding 1/4 c. sugar. Spread over pie and sprinkle top with coconut.

CHERRY DREAM PIE

Mrs. Coy Hudson
(Julia)

1 cup Eagle Brand milk
1 can drained sour pitted cherries
1 c. nuts
Rind of 2 lemons
3 tbsp. and 1 tsp. lemon juice
1 pkg. dream whip

Mix and pour in pie shell. Refrigerate. The pie shell can either be graham cracker or the baked dough pie shell.

LIBBY'S IMPOSSIBLE PIE

Mrs. A. B. Brawley
(Martha)

2-9" pie pans
4 eggs, beat, blend 1-3/4 c. sugar
1/2 c. self-rising flour
2 c. milk
2 4-oz. cans coconut, extra moist
1 tsp. vanilla
1/2 stick margarine, melted

Mix all ingredients and pour into 2 greased pie pans. Bake at 350° for 30 minutes.

\$10.00 PIE

Mrs. H. E. Cline
(Lillian)

1 qt. fruit, heated
Make a paste of: 1 c. flour
 1 c. sugar
 1 c. milk
 3 tsp. baking powder

Melt 1 stick margarine in baking dish. Pour paste mixture in melted butter. Pour heated fruit (any kind) in. Don't stir. Bake at 325° for 30 minutes. Serve warm or cold with whipped topping.

NO BAKE CHEESE PIE

Mrs. Eloise B. Foil

2 8-oz. pkg. cream cheese
2/3 c. granulated sugar
3 large eggs
1/2 tsp. vanilla

Blend until smooth. Pour into 9" pie pan. Bake at 350° for 20-25 minutes or until puffed up and light brown on edges. Remove from oven and cool 20 minutes. When cool, cover with:

1/2 pt. sour cream
3 tbsp. granulated sugar
1 tsp. vanilla

Return to oven and bake for 15-20 minutes.

FRUIT PIE

Mrs. George Suther
(Frances)

32 marshmallows
1/2 c. milk
1 envelope dream whip, prepared as on box
2 c. fruit, very good with bananas
1 baked pie crust or graham cracker crust

Heat marshmallows and milk, let cool. Add dream whip and fruit. Pour in crust and chill.

JAPANESE FRUIT PIE

Mrs. Kenneth Sherwood
(Mildred)

Melt: 1-1/2 sticks margarine
2 c. sugar
1 c. raisin
1 c. pecans, chopped
1 small can Angel Flake coconut
4 eggs, beaten well
2 tbsp. vinegar

Bake at 350° until done.

EGG BATTER FOR FRUIT PIES

Mrs. Buck Waddell
(Margie)

1 egg
1-1/2 c. milk
3 tbsp. flour
1/2 c. sugar, more or less

Add fruit. Mix above and put in blender; just put in enough milk to blend. After blending, add rest of milk. Bake at 400°, then drop to 350° after 5 minutes. Bake until brown.

FRIED PIES

Mrs. Ross Dellinger
(Thelma)

2 c. sifted flour
1 tsp. salt
1/2 c. lard
1/2 c. cold water

Sweetened sieved fruit (dried apricots, peaches, prunes, or thick applesauce)

Sift the flour and salt together. Cut in the lard with pastry blender or two knives until pieces are size of small peas. Gradually sprinkle water over mixture, mixing lightly with a fork after each addition. Add only enough water to hold pastry together. Roll out dough on a floured surface about 1/4" thick. Cut out 4" rounds. Spoon about 1 tbsp. sweetened sieved fruit onto each round. Moisten edges with water, fold to form a semi-circle and press edges together with a fork. Fry in deep fat heated to 365°. Fry about 3 minutes, or until light golden brown; turn pies during frying. Remove from fat; drain on absorbent paper. Makes about 1 dozen fried pies.

HAWAIIAN PIE

Mrs. Ree Litaker
(Miriam)

2 pie shells, graham cracker
1 can Eagle Brand Milk
1 large carton Cool-Whip
1 small can frozen lemonade
1 small can crushed drained pineapple
1/2 pkg. coconut
1/2 c. chopped pecans

In large mixer bowl, whip milk and Cool-Whip. Add frozen lemonade and whip stiff; add other ingredients. Pile into shells and chill. Makes 2 pies.

HAWAIIAN PIE

Mrs. Kenneth Sherwood
(Mildred)

2 baked crust

Add: 2 bananas on top of crust, slice
1 can Angel Flake Coconut on top of banana
1 c. nuts on top of coconut

Cook until thick, than cool and add to pie:

1 large can pineapple
3/4 c. sugar
2 tbsp. flour

Add Cool-Whip on top.

PINEAPPLE PIE

Mrs. Jim Ashby
(Audrey)

1 can Eagle Brand Milk
Juice of one lemon (3 tbsp.)
1 large can pineapple, drained (use small amount of
juice)
1 c. nuts
1 large carton Cool-whip
2 graham cracker crusts

Mix, pour into pie shells, cool.

PINEAPPLE PIE

Miss Mitzi Helms

Bake pie shell, 4 or 5 minutes.

2 eggs, beaten
2/3 c. sugar
1 tbsp. flour
1/3 stick margarine, melted
1/2 tsp. vanilla
1 small can crushed pineapple

Beat eggs, add sugar, melted margarine, vanilla
and pineapple. Pour into partly baked shell.
Bake until it doesn't shake in center.

PINEAPPLE-PECAN PIE

Mrs. Gerald Cline
(Brenda)

1 unbaked 9" pie crust
2 eggs
1 c. sugar
4 tbsp. flour
1 small can crushed pineapple, do not drain
1/2 stick margarine
1/4 c. chopped nuts

Melt margarine and add other ingredients, beating
well. Pour in pie crust and bake about 30 minutes
at 350°.

BLUEBERRY PIE

Mrs. Charles Fortune
(Lorene)

2 baked pie shells
8 oz. cream cheese, softened
1/3 c. sugar
Chopped nuts
Add a little milk

Mix together and put in bottom of pie shells.
Slice bananas over cheese filling then top with
1 can blueberry pie filling. Top with cream.

MRS. MILLER'S BLUEBERRY PIE

Mrs. Webster Medlin
(Frances)

5 c. fresh blueberries, washed and well-drained,
divided
3/4 c. sugar
3/4 c. water
1 tsp. grated lemon rind
1/4 c. water
1/4 c. sugar
3 tbsp. cornstarch
9" pie shell, baked

In saucepan, combine 1 c. blueberries, 3/4 c.
sugar, 3/4 c. water, and 1 tsp. lemon rind. Bring
mixture to a boil. Mix 1/4 c. water, 1/4 c. sugar,
and cornstarch and add to hot mixture. Cook until
clear and thick. Cool. Pour thickened mixture
over 4 c. blueberries in baked pie shell. Chill
until ready to serve. Yield: one 9" pie.

EGG CUSTARD

Cena Davis Furr

6 whole eggs
2/3 c. sugar
3 c. milk
2 tsp. flour, plain

Beat eggs well in large mixing bowl. Add sugar, mix with flour. Add milk, vanilla or nutmeg to taste. Pour in unbaked pie crust and bake at 375° for 1/2 hour or less. Makes 2 pies.

EGG PIE

Mrs. Leon Ensley
(Ann)

3 eggs
1/2 c. sugar
1/4 tsp. salt
1/2 tsp. nutmeg

Mix above and beat well together.

Mix 2 c. warm milk with rest of ingredients. Bake at 425° for 25-30 minutes.

EGG CUSTARD PIE

Mrs. Ralph Ritchie, Jr.
(Amelia)

Beat slightly 3 eggs or 6 yolks, 2/3 c. sugar, and 1/4 tsp. salt. Then beat in 2 c. scalding hot milk (half canned milk), and 3/4 tsp. vanilla.

Brush pastry with egg whites. Pour into pastry lined pie pan. Bake just until a silver knife inserted 1" from side of filling comes out clean. The center may look a bit soft, but will set later. Serve slightly warm or cold. Bake at 450° for 15 minutes, then 350° to finish. Baking time: 25-30 minutes.

EGG PIE - NO CRUST

Mrs. Frank Hutchinson
(Ruth)

3/4 c. sugar
3 eggs
3 tbsp. flour
1 tsp. vanilla
2 tsp. margarine
1 tall can milk or whole milk

Grease pie plate. Add filling and bake slowly
(300° to 325°) for 1 hour or until done. Sprinkle
with nutmeg before baking.

Strawberries or blueberries may be added to batter
if desired.

SWEET POTATO PIE

Mrs. Fred Misenheimer
(Shirley)

2 c. sweet potatoes, cooked and put through sieve
1 c. sugar
1 tbsp. flour
Nutmeg to taste

Mix well and add 1 c. milk. Put in unbaked pastry
shell and bake at 350° until done.

SWEET POTATO PIE

Mrs. E. R. Bost
(Efford)

2 c. cooked sweet potatoes
2 c. milk
1 c. sugar
1 tsp. cinnamon
1/2 tsp. ginger
2 eggs
Pinch of salt

Mix well and bake in unbaked pie shell.

SWEET POTATO PIE

Mrs. Glenn Peninger
(Annie)

2 c. mashed sweet potatoes
2 eggs, beaten until light
1/2 c. sugar
1/2 c. top milk
2 tbsp. butter, melted
1 tsp. vanilla or lemon juice
Pinch of salt

Mix ingredients in order named. Pour in unbaked pastry shell and bake in hot oven until top and sides of crust bake, then in a moderate oven until the custard thickens.

SWEET POTATO PIE

Mrs. James Lentz
(Frances Ann)

2-1/4 c. cooked sweet potatoes
1 small can condensed milk
4 eggs
1 c. brown sugar
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
1 stick margarine, melted

Combine in large bowl and bake unbaked pie shell at 425° for about 10-15 minutes and at 350° for about 20 minutes. Can add marshmallows around edge for decoration when removed from oven.

SWEET POTATO PIE

Miss Bonnie Barnhardt

3 medium sweet potatoes, 4 c.
1 c. sugar
1 stick of margarine or butter
1 large can milk
1 tsp. vanilla

Bake in unbaked pie shell until brown.

CHESS PIE

Mrs. Frank Moose
(Blanche)

1/4 stick margarine
1-1/2 c. white sugar
3 whole eggs
1 tbsp. vinegar
1-1/2 tsp. vanilla

Melt margarine, add sugar and beat well. Add beaten eggs, vinegar and vanilla. Bake in unbaked pie shell at 350° until firm and bubbly. I make two small pies.

CHESS PIE

Mrs. Jay Cress
(Cora)

1-1/2 c. sugar
1 tbsp. flour
1 tbsp. corn meal
3 eggs
1/4 c. butter
1/2 c. coffee cream
1 tsp. vanilla

Mix well. Place in unbaked pie shell and bake.

OLD-FASHIONED CHESS PIE

Mrs. Lex Culp
(Pansy)

1-1/4 c. sugar
1/4 c. margarine
2 or 3 eggs
1 tsp. vanilla
3 tbsp. corn meal
1/4 c. milk
2 tbsp. vinegar
Unbaked 9" pie shell

Cream sugar and margarine. Beat in eggs one at a time. Add remaining ingredients. Mix Well. Bake at 325° for 45-60 minutes. Yield: one 9" pie

CHOCOLATE CHESS PIE

Mrs. Woodrow Krimminger
(Julia)

1 unbaked pie crust
1-1/2 c. sugar
2 tbsp. cocoa
1 tbsp. flour
2 eggs
1/2 c. milk
1/2 stick margarine, melted
1 tsp. vanilla

Blend cocoa, flour and sugar into melted margarine. Add eggs. Slowly add milk, then vanilla. Mix well. Pour into crust. Bake at 350° for 40-45 mins.

LEMON CHESS PIE

Mrs. Kenneth Sherwood
(Mildred)

2 c. sugar
1 tbsp. flour
1 tbsp. corn meal
1/4 tsp. salt
1/4 c. butter
1/4 c. lemon juice
1/4 c. milk
1-1/2 tbsp. lemon rind
4 eggs

Mix and bake at 350°. Makes 2 8" pies.

LEMON CHESS PIE

Mrs. Glenn Peninger
(Annie)

4 eggs

1/4 lb. butter or margarine

2 c. sugar

Juice of one large lemon and rind, grated

Beat eggs slightly. Add sugar, butter (melted), and lemon juice. Pour into unbaked pie shell and bake in 350° oven for 50 minutes or until done.

NEVER-FAIL PECAN PIE

Mrs. H. M. Moose
(Beulah)

1 c. pecan meats

2 eggs

1/2 c. sugar

1 c. dark Karo

1/2 tsp. salt

1 tbsp. flour

1 tsp. vanilla extract

Beat eggs well, add sugar, stirring in well; then add salt, flour and dark Karo. Roll nut meats in flour and add to mixture. Add vanilla and pour in unbaked pie shell. Bake in 350° oven for 25-30 mins.

PECAN PIE

Mrs. Jay Cress
(Cora)

1 c. corn syrup (dark)

3/4 c. sugar

1/4 c. butter, melted

3 eggs

1 c. chopped pecans

Melt butter, beat eggs and add sugar, and beat, then add syrup and beat, then chopped pecans. Bake in 9" pie shell until brown.

PECAN PIE

Mrs. Glenn Peninger
(Annie)

3 eggs, beaten
1/2 c. sugar
1 c. dark corn syrup
4 tsp. melted butter
1 tsp. vanilla
1 c. broken pecan meats

PECAN PIE

Mrs. Horace Walker
(Irene)

3 eggs
1/2 c. sugar
1/4 tsp. salt
1 tsp. vanilla
1 c. dark corn syrup
1/4 c. melted butter
1 c. pecan meats (halves)

Beat eggs, add sugar, salt and vanilla. Beat lightly, add syrup and butter. Place pecans in bottom of unbaked 9" crust, add filling and bake at 350° 50-60 mins.

PECAN PIE

Mrs. Lex Culp
(Pansy)

1 box brown sugar
1 stick margarine, melted
4 eggs
2 tbsp. corn meal
2 tbsp. water
1 tsp. vanilla
1/4 tsp. salt
2 c. pecans

Mix all together and bake at 300°-325° for 45 mins.

KARO PECAN PIE

Mrs. Herman Misenheimer
(Velma)

3 eggs, beaten
1 c. Karo syrup, blue label
1/8 tsp. salt
1 tsp. vanilla
1 c. sugar
2 tbsp. melted margarine or butter
1 cup pecan meats (whole)

Mix ingredients together, adding pecans last.
Pour into pastry shell. Bake in 400° oven for 15
minutes, reduce heat to 350° and bake 30-35 mins.
longer or until a silver knife inserted in center
of filling comes out clean. If salted nuts are
used, omit salt in recipe.

PECAN PIE

Mrs. O. D. Helms
(Gladys)

3/4 c. pecans
1 c. of syrup (white or dark)
1/2 c. sugar
1 tsp. flour
3 eggs
1 tbsp. butter

Beat egg whites and yellows together. Add other
ingredients to beaten eggs. Bake in slow oven.

LEMON PIE

Mrs. Ted Goins
(Frances)

3 egg yolks
1-1/2 c. water
1-1/4 c. sugar
3 tbsp. cornstarch
1/4 tsp. salt
Juice of 1 lemon
Grated rind of 1 lemon

Beat egg yolks. Add water and beat. Blend into sugar, cornstarch and salt. Add lemon juice and rind. Cook over low heat until thick, stirring constantly. Cool and pour into baked pastry shell. Top with meringue and brown.

OLD-FASHIONED LEMON PIE

Mrs. H. M. Moose
(Beulah)

1/4 c. margarine, softened
2 c. sugar
4 eggs
Juice and rind of 2 lemons
1 9" unbaked pie shell

Cream margarine and sugar; add eggs, one at a time, beating well after each addition. Stir in lemon juice and rind; mix well. Pour into pie shell, and bake at 350° for 40 minutes or until set and lightly browned. Yield: one 9" pie.

INSTANT LEMON PIE

Mrs. Mike Herring
(Linda)

1-1/4 c. fine graham cracker crumbs
1/4 c. sugar
6 tbsp. butter or margarine, melted
4 pkg. (3 oz. ea.) cream cheese, softened
2 c. cold milk
2 tbsp. sugar
1/2 tsp. vanilla
1 pkg. (3-3/4 oz.) Jello Lemon Instant Pudding and
Pie Filling

Combine crumbs, 1/4 c. sugar and butter; press
firmly on bottom and sides of 8" square or 9" pie
pan. Chill while preparing filling.

Beat cream cheese until very soft. Blend in 1/2
c. milk. Add remaining milk, 2 tbsp. sugar,
vanilla, and pie filling mix; beat as directed
on package for pie. Pour into crust. Chill until
firm - at least 2 hours. Garnish with 2 tbsp.
reserved crumb mixture.

"SHONEY'S STRAWBERRY PIE"

Mrs. C. W. Yerton
(Mildred)

1 c. water
1 c. sugar
3 tbsp. cornstarch
1 pint fresh strawberries
4 tbsp. (powdered) strawberry jello

Bake one pie shell. Put strawberries in cooled pie
shell. Mix water, sugar, and cornstarch. Cook
over hot burner until clear (stirring all the time).
Take off heat as soon as mixture is clear and add
a few drops of red food coloring and stir in jello.
Mix well. Pour over berries in pie shell. Chill
until set. Serve with a cream topping.

STRAWBERRY PIE (Shoney)

Mrs. A. B. Brawley
(Martha)

2 c. sugar

2 c. water

1/4 c. cornstarch

1 qt. strawberries (less if pie shell is small)

Combine ingredients, let come to boil. Add 1 pkg. strawberry jello, let boil 1 minute. Put strawberries in 2 baked pie shells, pour mixture over berries. Cool in refrigerator. Top with Cool-Whip.

STRAWBERRY PIE

Mrs. Vyron Petrea
(Hattie)

2 c. water

1-3/4 c. sugar

1/4 c. cornstarch (or flour)

1 tbsp. vanilla

1 small box strawberry jello

Mix water, sugar, cornstarch and vanilla. Cook until thick. Add jello. Let cool. Put strawberries (1 qt.) frozen or fresh in 2 baked pie shells. Pour cooked mixture over this. Chill and top with Cool-Whip or whipped cream. Chill until firm.

STRAWBERRY PIE

Mrs. Norman Talley
(Ruth)

1 baked pie shell, 9"

1 qt. fresh strawberries

1 c. sugar

2 tbsp. cornstarch

Mash 1 pt. of strawberries - leave others. Add sugar and cornstarch to mashed berries. Drain and arrange in shell. Boil mashed berries and let cool, then pour over berries in shell. Add whipped cream.

FRESH STRAWBERRY PIE

Mrs. Larry Cline
(Faye)

1/4 c. water
1 c. sugar
2-1/4 tbsp. cornstarch
1 qt. strawberries

Combine sugar and berries. Drain juice and bring to boil. Add cornstarch - cook 2 minutes on low heat (covered). Cool slightly, stir in berries, and pour into baked pie shell. Chill. Top with whipped cream.

TWO-TIERED STRAWBERRY PIE

Mrs. Gerald Ferguson
(Bernice)

2 baked pie shells
1 c. confectioners sugar
1 8-oz. pkg. cream cheese
2 pkg. Dream Whip, whipped
1 tsp. vanilla
1 tsp. almond extract
2/3 c. sugar
3 tbsp. cornstarch
4 c. strawberries
Glaze

Add confectioners sugar, vanilla and almond extract to cheese. Beat until smooth and creamy. Fold in whipped Dream Whip. Spread evenly over bottom of pie shell. Chill several hours.

Glaze: Mash 1 c. strawberries; add 1 c. water and cook 2 minutes. Strain. Mix the 2/3 c. sugar and 3 tbsp. cornstarch; stir in berry juice. Cook, stirring constantly until thick and clear. Cool. Add to the 2 c. strawberries; stir to coat with glaze. Spread over top of chilled cheese layer. Chill again.

STRAWBERRY GLAZE PIE

Mrs. John D. Suther
(Gladys)

1 qt. fresh strawberries
1 c. sugar
3 tbsp. cornstarch
1 c. water
1 baked pie shell
1 or 2 drops red food coloring
1 c. whipped cream or dream whip

Cut up 1 c. strawberries. Mix sugar and cornstarch in a 2 qt. sauce pan. Stir in water gradually until smooth. Add cut up berries. Cook and stir over medium heat until thick and clear. Stir in food coloring. Cool. Stir in remaining berries, saving 1/4 c. for top of pie. Pour into baked pie shell. Chill until firm - about 3 hours. Top with the whipped cream or dream whip and add remaining berries.

STRAWBERRY PIE

Mrs. Louis Suther
(Madelyn)

1 baked pie crust
1 pkg. cream cheese (3 oz.)
1 qt. berries
1 c. sugar
3 tbsp. cornstarch
1 c. cream

Spread softened cheese in bottom of pie shell. Place half of berries on top. Mash other half and bring to boiling point. Stir in sugar and cornstarch. Cook 10 mins. Cool and pour over pie and place in refrigerator. Serve with whipped cream, or spread cream on top before cutting and serving.

FRESH STRAWBERRY PIE

Mrs. Jerry Clontz
(Peggy)

3 tbsp. cornstarch
3 tbsp. strawberry jello
1 c. sugar
1 c. warm water
1 tbsp. red food coloring
1 qt. strawberries
1 baked pie shell

Combine cornstarch, jello, sugar, water and food coloring. Cook until thick. Remove from heat and let cool. Put strawberries in cool baked pie shell and pour mixture over berries. Top with whipped cream.

STRAWBERRY REFRIGERATOR PIE

Mrs. Carr Plott
(Mable)

1 pkg. frozen strawberries
1 pkg. strawberry jello
1 c. sugar, unless strawberries are already sweetened
1 large can evaporated milk, whipped

Have milk chilled. Place strawberries, jello and sugar in top of double boiler, stirring constantly, but do not boil. Let mixture cool. Whip milk very stiff. Fold strawberry mixture into whipped milk. Pour into baked pie shells and place in refrigerator to set. Makes 2 pies.

NAKED APPLE PIE

Mrs. J. Paul Cline
(Bessie)

1 egg
1/2 c. brown sugar
1/2 c. white sugar
1 tsp. vanilla
1/2 c. flour
1 tsp. baking powder
2 raw apples
A little salt

Top with pecans, if desired. Bake at 350° for 30 minutes.

FRESH APPLE PIE

Mrs. Carr Plott
(Mable)

Peel and slice apples. Mix in one tbsp. cornstarch or flour, one tsp. apple pie spice and mix well. Place apples in pie shell. Prepare one cup brown sugar, 1/2 stick margarine. Mix and cover top of apples and bake until almost done, then add pecan halves on top. Return to oven until pecans are toasted.

QUICK APPLE PIE

Mrs. H. E. Cline
(Lillian)

Peel and slice enough apples to fill an 8 or 10 inch pie plate, sprinkle with 1/4 tsp. cinnamon, add 1/2 c. water. Put in bowl, 1 c. sugar, 1 c. flour, 1/4 c. butter. Work with fork until it resembles corn meal. Put apples in pie plate. Bake till brown and apples are done.

CRUSTLESS APPLE PIE

Mrs. Harold Overcash
(Jeanette)

6 or 8 thinly sliced cooking apples
1 tbsp. cinnamon
1/2 tbsp. grated lemon rind
Juice of 1 large lemon
1/2 c. sifted flour
1/2 c. brown sugar
1/2 c. white sugar
1/2 c. margarine
1 tsp. salt

Fill a greased 1-1/2 quart baking dish with thinly sliced apples. Sprinkle apples with cinnamon and lemon rind and juice. Mix together flour, brown sugar and white sugar, margarine and salt. Make into a paste and spread over apples evenly. Bake at 425° 40 minutes or until apples are tender.

Serve hot or warm. Serves 6.

BUTTERMILK CUSTARD

Mrs. J. Paul Cline
(Bessie)

1 stick butter or margarine
2 c. sugar
1 tbsp. flour
1/2 c. buttermilk
1 tsp. vanilla
3 eggs

Bake 10 minutes at 275°, then 35 or 40 minutes at 300°. Makes 2 pies.

BUTTERMILK PIE

Mrs. Harold Faggart
(Helen)

1 10" unbaked pie shell
1 c. sugar
3 tbsp. flour, plain
1/4 tsp. salt
3 eggs, separated
2 c. buttermilk
1/2 c. melted butter or margarine
2 tsp. vanilla flavoring

Heat oven to 425°. Mix sugar, salt, and flour, add egg yolks which have been slightly beaten. Add buttermilk, butter, and flavoring. Blend well. Beat egg whites until stiff, fold into custard mixture. Pour into unbaked pie shell. Bake at 425° for 10 mins., then turn oven to 325° for 30 mins. more, or until pie is golden brown.

This recipe came from a real old cook book, from my mother's collection of recipes back in the late 1890's.

BUTTERMILK PIE

Mrs. Frank Hutchinson
(Ruth)

1-1/2 c. sugar
1 stick margarine
3 tbsp. flour, rounded
3 beaten eggs
1 c. buttermilk
1 tsp. lemon flavoring

Cream sugar and margarine. Add flour and eggs. Beat well. Add buttermilk and lemon flavoring. Pour into a large 10" unbaked pie shell. Bake at 350° 45-50 mins. or until done.

QUICKIE PIE

Mrs. Ned Hudson
(Dianne)

1/2 stick margarine
3/4 c. sugar
3/4 c. self-rising flour
3/4 c. milk
2 c. fruit

Melt the margarine in a casserole dish. Mix sugar, flour and milk together. Add fruit. Bake at 350° for 30 minutes, or until brown on top.

This is a great dessert for one of those busy days.

QUICKIE PIE

Mrs. Sam Hudson
(Ola)

1 stick margarine
1 c. sugar
1 c. self-rising flour (if plain is used, add 1
tsp. salt and 1 tsp. baking powder)
3/4 c. sweet milk
1 can pitted unsweetened cherries or apples or
peaches
1/2 c. sugar

Melt margarine in baking dish. Beat together sugar, flour and milk until smooth. Pour batter over melted margarine and blend. Empty cherries or other fruit over batter and sprinkle 1/2 c. sugar over top. Bake at 350° for about 30 mins. Batter will rise to top during baking.

IRISH POTATO PIE (new potatoes)

Mrs. Woodrow Krimminger
(Julia)

1/2 c. mashed potatoes
2 eggs
Pinch of salt
1 tsp. vanilla
2 tbsp. butter
3/4 c. sugar
2/3 c. milk

Bake at 450° for 10 mins., reduce to 375° and bake for 20 mins.

IRISH POTATO CUSTARD

Mrs. Paul Barringer
(Mary)

1/2 c. mashed potatoes
1/4 tsp. salt
2 tbsp. butter
3/4 c. sugar
3 whole eggs
1 tsp. flour

Mix potatoes, butter, sugar and eggs together and beat well. Add 2/3 c. of milk, 1 tbsp. flavoring. Pour into pastry lined pan and bake for 25 mins. at 450°. Can use 8" pan.

This was my grandmother's recipe that has been handed down for over a 100 years (Mary Ann Dry).

OATMEAL PIE

Mrs. Richard
Blackwelder (Maxine)

1 unbaked pie shell
3/4 c. butter or margarine
2/3 c. sugar
2 eggs
2/3 c. white syrup
1/4 tsp. salt
1 tsp. vanilla
2/3 c. oatmeal
2/3 c. flaked coconut

Cream together butter, sugar, and eggs. Add syrup, salt and vanilla. Add oatmeal and coconut. Bake in unbaked shell at 350° until brown, approx. 30-45 mins.

OATMEAL PIE

Mrs. E. R. Bost
(Efford)

1-1/4 c. sugar
1-1/4 c. corn syrup
1-1/4 c. quick cooking oatmeal, uncooked
2 beaten eggs
1 tsp. vanilla
1 stick margarine, melted
2 unbaked pie shells, 8"

Mix together, pour into pie shells. Bake at 350° for 25 minutes.

CHOCOLATE PIE

Mrs. J. Paul Cline
(Bessie)

2 c. sugar
1/2 c. flour
2 tbsp. cocoa
1 large can milk, plus enough water to make
2 c.
4 egg yolks, use whites for topping
1/2 c. sugar for whites

Warm milk. Add sifted dry ingredients. Mix well. Add egg yolks and cook until thick. Remove from heat and add 1/2 stick butter and 2 tsp. vanilla. Pour into small or large pie pan. Put in oven to brown egg whites.

CHOCOLATE PIE

Mrs. Ralph Ritchie, Jr.
(Amelia)

4 egg yolks
3/4 c. sugar
1 c. milk
Dash salt
1/2 c. canned milk
1/4 c. cocoa
1 tsp. vanilla

Beat egg yolks and sugar. Add canned milk and cocoa, salt, then milk and vanilla. Bake 25 mins. in 375° oven.

CHOCOLATE PIES

Mrs. Lewis Cress
(Jane)

Mrs. Wallace Early (Jeanne), a teacher friend, gave this recipe to me. It's unusual and delicious.

3-1/2 c. sugar
2 tsp. flour
1-3/4 tsp. cornstarch

Mix together thoroughly with hands!

Beat 2 eggs, melt 1 stick margarine and 2 oz. bitter chocolate in 2 c. evaporated milk. Add 1 tsp. vanilla and 1/8 tsp. salt. Add these to the dry ingredients.

Cover bottom of 3 pie crust with a layer of coconut, then a layer of chopped pecans. Pour filling over this and bake 40 mins. at 350°.

CHOCOLATE PIE

Mrs. Buck Waddell
(Margie)

1 c. sugar, granulated
4 tbsp. flour, level off
Stir thoroughly.

1" margarine, melted
1 tsp. vanilla
3 yellows of eggs
1-1/2 c. milk
1/2 tsp. salt

Bake in unbaked pie crust. Cook in oven at 350° about 45 minutes.

Topping for Pie: 3 egg whites, beaten stiff. Add 1/2 c. sugar, put on pie after the pie is baked and brown.

CHOCOLATE PIE

Mrs. George Troutman
(Mary Alice)

2 c. sugar
3 tbsp. flour
3 tbsp. cocoa
2-3/4 c. milk
4 eggs, separated
2 tbsp. butter
1 tsp. vanilla

Mix thoroughly and cook at medium heat until it thickens. Cool and pour into baked pie shell using egg whites for meringue by beating stiff, adding 4 tbsp. sugar. Spread on pies and brown in oven. Makes 2 pies.

PASTRY

Mrs. Earl Blackwelder
(Pat)

Sift together: 4 c. plain flour
1 tbsp. sugar
1 tsp. baking powder
1/2 tsp. salt

Add: 1-1/2 c. shortening
1 tbsp. vinegar
1/2 c. cold water

Makes enough for 5 or 6 pie shells. Keeps in refrigerator for several weeks.

LOW-FAT PIE CRUST

Mrs. Frank Moose
(Blanche)

Stir together 1/2 c. all-purpose flour, pinch of salt, 2 tbsp. corn oil and 4 tsp. ice water. (May leave out salt for low salt diet). Knead into a flat ball. May chill before rolling. Roll very thin. Makes 1 single crust.

GREAT PIE CRUST

Mrs. Webster Medlin
(Frances)

3 c. flour
1-1/4 c. shortening
1 tsp. salt
1 egg, well beaten
5 tbsp. water
1 tbsp. vinegar

Put flour and shortening together, then add salt, egg, water and vinegar. Make into ball. Knead a little. Break off what you need for one crust. Make into a ball. Place on a well-floured board. Press with hands to size of saucer - make sure there is plenty of flour on bottom and top of saucer ball - roll to size desired and do not turn dough over while rolling. Left-over dough can be stored in plastic bag and refrigerated - never fails!

EGG PASTRY

Mrs. Otis Boger
(Pauline)

Found in 1967 Progressive Farmer Magazine. A blue ribbon winner from a farm woman.

3 c. sifted flour
1-1/2 tsp. salt
1 tsp. vinegar
1 egg, beaten
1 c. shortening
1/2 c. ice water

Sift flour and salt together; cut in shortening. Combine egg, vinegar, and ice water. Gradually add to dry ingredients; mix until dough holds its shape. Yield: 3 to 4 single crust.

COCONUT CUSTARD

Mrs. Jerry Hilliard
(Doris)

1 stick margarine
2 c. sugar
4 eggs
1 c. canned milk
1 tsp. vanilla
2 cans coconut

Beat eggs, mix with sugar. Add melted margarine, coconut, milk and vanilla. Pour into unbaked pie shell. Bake at 400° for 10 mins., and 350° for 25 mins.

NO FAIL PIE CRUST (Makes 3 crust)

Mrs. Jerry Hilliard
(Doris)

3 c. all-purpose flour
1 egg
4 to 5 tbsp. cold water
1-1/4 c. Crisco
1 tbsp. vinegar
1 tsp. salt

Cut shortening into flour and salt. In a cup, mix egg, vinegar and water. Pour over flour. Mix by fork, then by hand until well mixed. Chill several hours or overnight. Can be kept 1 week or more in refrigerator. Freezes well.

CHESS PIE

Mrs. Charlie Moose
(Janie)

1 box light brown sugar
4 tbsp. flour
3 eggs
3/4 c. milk
1 stick margarine
1-1/2 tsp. vanilla

Mix together flour and sugar, add beaten eggs, milk and vanilla. Stir in melted margarine. Pour into 2 unbaked pie shells. Bake for 10 mins. in 425° oven, then turn oven to 350° and finish baking. If desired, add chopped pecans.

COCONUT CUSTARD PIE

Mrs. Charlie Moose
(Janie)

2 eggs (large), well beaten
2/3 c. sugar
2 tbsp. melted margarine
2 tbsp. flour
1 c. coconut, packed
1 c. milk

Combine ingredients as listed and pour into unbaked pie shell and bake at 350° until done.

CHOCOLATE PIE

Mrs. Charlie Moose
(Janie)

Mix together: 3/4 c. sugar
3 tbsp. cocoa
2 egg yolks
3 tbsp. flour

Add: 1 c. milk
1 tbsp. margarine
1 tsp. vanilla

Pour into unbaked pie shell and bake at 350° until done.

COOKED SWEET POTATO PUDDING

Mrs. Sam Hudson
(Ola)

2 c. sweet potatoes, cooked and mashed
1-1/2 c. sugar
1 tsp. vanilla
1 small can crushed pineapple
1/4 tsp. salt

Mix all together. When cool, top with whipped
topping.

PERSIMMON PUDDING

Miss Edith Walker

2 c. persimmon pulp
3 eggs
1-3/4 c. milk
2 c. sifted flour
1/2 tsp. soda
1 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1-1/2 c. sugar
3 tbsp. melted butter

Mix persimmon pulp, beaten eggs, and milk. Sift
dry ingredients together and pour liquid mixture
into them. Stir in melted butter. Pour into
shallow-oiled pan to depth of about 2 inches.
Bake. When cold, cut into squares and serve plain
or with whipped cream. Also good with ice cream
or fruit. Temperature: 300°. Time: about 1 hour.

Variation: (1) Coconut, raisins, and nuts are pleasing
combinations. (2) 6 tbsp. of dry milk may be
substituted for liquid milk. Mix this with dry
ingredients and add water as liquid.

PERSIMMON PUDDING

Morris S. Yoder

1 pt. persimmon pulp
1 tsp. soda
1 tsp. baking powder
2-1/2 c. sugar
1 pt. milk
5 eggs
4 c. flour, plain
1 tsp. cinnamon
1 tsp. allspice
1/4 tsp. cloves
1/2 tsp. nutmeg
1/2 lb. butter or margarine

Add soda to persimmon and beat in sugar. Add milk and well-beaten eggs. Stir thoroughly. Sift all dry ingredients together. After they have been sifted and measured, add to persimmon mixture. Beat until smooth. Add butter or margarine--may be melted but not hot. Pour in greased pan 3 or 4 inches deep. Bake in 300° oven until done. (Or use two pans 7x9x2", bake one hour.)

PERSIMMON PUDDING

Mrs. Paul Barringer
(Mary)

2 c. persimmon pulp
2 c. flour
1-1/2 c. sugar
1-1/2 c. milk
1/2 stick margarine
1 tsp. vanilla
1 level tsp. baking powder
2 eggs, beat with spoon
2 c. raw grated sweet potatoes

Mix dry ingredients, then add remaining ingredients. Pour in well-greased 1-1/2 qt. or 2 qt. baking dish. Bake 30 mins. at 350° or until inserted knife comes out clean.

PERSIMMON PUDDING

Mrs. Zeb Eudy
(Bessie)

1 c. pure persimmon juice
1-1/3 c. sugar
2 eggs
2 c. flour
1-1/2 c. milk (or large can Pet Milk)
1/2 stick margarine or butter
2 tsp. vanilla

Mix ingredients as listed and pour into greased pyrex dish and bake at 300° for 45 minutes or until golden brown. Serve plain or with whipped cream.

PERSIMMON PUDDING

Mrs. George Troutman
(Mary Alice)

2 c. persimmon pulp
3 eggs
1-3/4 c. milk
2 c. flour, sifted
1/2 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg
1-1/2 c. sugar
3 tbsp. melted butter

Mrs. Foy Ritchie
(Betty)

Mix persimmon pulp, beaten eggs and milk. Sift dry ingredients together and pour liquid mixture over them. Stir into shallow pan. Bake at 300° for about 1 hour. When cold, cut into squares.

PERSIMMON PUDDING

Mrs. Fred Misenheimer
(Shirley)

1 pt. persimmon pulp
2-1/2 c. sweet milk
2 eggs, beaten
2 c. granulated or brown sugar
1 tsp. cinnamon
1 tsp. allspice
1/2 tsp. nutmeg
2 c. flour
1 tsp. soda
1/2 lb. butter, melted (or 1/4 lb.)

To get pulp, wash and strain persimmons through a sieve. Add other ingredients in order given. Pour into a well-buttered baking dish and bake in 350° oven about 1 hour, or until done. If desired, use raisins or nuts or leave out spices.

This recipe was given to me by my mother-in-law,
Mrs. Herman Misenheimer.

PERSIMMON PUDDING

Mrs. Glenn Petrea
(Lucille)

2 pts. persimmon
2 c. flour
1-1/2 c. sugar
1/2 tsp. cinnamon
1/2 tsp. allspice
1 tsp. vanilla
1/2 c. cream
2 eggs

Mix all ingredients well and bake in 300° oven
for 1 hour.

CHOCOLATE BREAD PUDDING

Mrs. Marvin Petrea
(Caroline)

2 c. milk
2 eggs
2 tbsp. melted butter
1/2 to 2/3 c. sugar
1/8 tsp. salt
1 c. bread crumbs
1 tsp. vanilla
1 square (1 oz.) chocolate or 3 tbsp. cocoa

Beat egg yolks with butter and sugar, add crumbs, salt and milk. Cook in double boiler until thick, beat about 1 minute. Fold in vanilla and egg whites, beaten stiffly. Bake in 350° oven until firm. Serve with whipped topping or lemon sauce.

This is a recipe I have used for 40 years.

OLD SOUTH BREAD PUDDING

Mrs. Harold Faggart
(Helen)

3 c. milk
2 tbsp. butter
3 eggs
1/2 c. sugar
1/2 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 c. raisins
7 slices day-old bread

Scald milk and butter together. Beat eggs and sugar together, add salt and spices, raisins and scalded milk mixture. Shred bread, place in buttered baking dish; pour mixture over bread and bake in 350° oven for 45 minutes.

Pudding Sauce: Cream together 1/4 c. butter, 3/4 c. sugar, add 3 tbsp. warm milk or cream. Serve hot over warm bread pudding.

UNCOOKED PLUM PUDDING

Mrs. Guy Miller
(Amanda)

1 pkg. orange jello
1/2 c. sugar
1 c. raisins, cooked in water until tender
1/2 c. grape nuts
1 c. chopped pecans
1 c. chopped dates
1 c. crushed pineapple

Have 2 cups liquid in all. Mix and press into mold. Chill overnight. Serve slices with whipped cream or whipped topping. Garnish with a cherry.

APPLE PUDDING

Mrs. Fred Misenheimer
(Shirley)

Peel apples and put them along with 2 tbsp. butter and 1/4 c. sugar in bottom of a baking dish. Bake at 400° about 10 minutes.

Mix together: 3 eggs, 2 tbsp. flour, 1 c. sugar, 1 tsp. vanilla, 1/2 tsp. nutmeg and approx. 2 c. milk. Pour over apples and bake until set, about 30 minutes.

SWEET POTATO PUDDING

Mrs. Harold Overcash
(Jeanette)

3 c. grated sweet potatoes
1-1/4 c. sugar
1/2 c. margarine, melted
1/2 c. raisins
1/2 c. coconut, canned
2 eggs
1 tsp. vanilla
2 c. milk

Beat eggs, add sugar, milk, potatoes, raisins and coconut. Stir in melted margarine last. Pour into buttered baking dish. Bake at 350° for 1 hour, or until done.

This "Plum Pudding" recipe was given at the first meeting of the "Cress Home Demonstration Club" in Rowan County. It was organized around the year 1927. The Home Demonstration Agent was Miss Nell Whissnant. There were around 12 charter members. I am very happy to be among that number. Also, my mother, Mrs. I. Ross Cress was a charter member.

The club was organized in an old colonial home 3 miles beyond China Grove. It was the property of Mr. Jerry Cress. This group is still very active today. Their membership is quite large, and they still go by the original name - Cress Home Extension Club.

1/2 c. melted butter
1/2 c. milk
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. soda
1/4 tsp. allspice
1/2 c. raisins
1/4 c. blanched chopped almonds
1/4 c. candied cherries
1/4 c. chopped figs
1/2 c. molasses
2 c. flour
2 tsp. baking powder
1/2 c. currants
1/4 c. citron
2 tbsp. candied orange peel
Chop fruit and nuts. Dredge with flour. Sift dry ingredients and add to wet ingredients which have been combined. Mix well together, pour into greased mold and steam 3 hours or use 1 lb. tin cans and steam 2 hours.

Topping for Plum Pudding - Hard Sauce:
1/3 c. butter, 1 c. powdered sugar.
Cream butter, add sugar gradually while beating.
Add 1 tsp. vanilla flavoring. Spread on pudding while still warm.

RICE PUDDING DELUXE

Mrs. C. F. Kyles
(Ida)

1 tbsp. butter or margarine
3 c. hot cooked rice
4 eggs, separated
2 c. half and half (half milk-half cream)
2 c. milk
1/2 c. sugar
1 tbsp. grated lemon peel
1 tsp. vanilla
Pinch of salt
Lemon Sauce

Stir butter into rice. Beat yolks and add cream, milk, sugar, lemon peel, vanilla and salt. Stir into rice. Fold in egg whites which have been beaten until stiff, but not dry. Pour into buttered 11x7" baking dish. Set in pan of water (hot). Bake at 350° for one hour (or until tested done). Serve warm with lemon sauce.

Lemon Sauce: 1/2 c. sugar
1 tbsp. cornstarch
Pinch of salt
1 c. boiling water
1 tbsp. butter or margarine
3 tbsp. lemon juice

Combine sugar, cornstarch, and salt. Stir in water gradually. Cook, stirring constantly, about 5 minutes. Blend in lemon juice.

This recipe is over 100 years old, and was a favorite of President U. S. Grant. It was served regularly at family and official dinners.

BANANA PUDDING

Mrs. Fred Misenheimer
(Shirley)

3/4 c. sugar
2 tbsp. flour
1/4 tsp. salt
2 c. milk
3 eggs, separated
1 tsp. vanilla
Vanilla wafers
6 bananas

Combine 1/2 c. sugar, flour and salt in top of double boiler; stir in milk. Cook over boiling water, stirring constantly, until thickened. Cook, uncovered, 15 mins. more, stirring occasionally. Beat egg yolks; gradually stir in hot mixture. Return to double boiler; cook 5 mins., stirring constantly. Remove from heat; add vanilla. Line bottom of casserole with wafers, top with a layer of sliced bananas. Pour a portion of custard over the bananas. Continue to layer wafers, bananas, and custard ending with custard on top. Beat egg whites stiff, but not dry; gradually add remaining 1/4 c. sugar and beat until mixture forms stiff peaks. Pile on top of pudding in casserole. Bake in 425° oven for 5 mins., or until browned. Serve warmed or chilled.

Pineapple Pudding: For a variation, substitute a #2 can of crushed pineapple, well-drained, for the bananas.

S
O
U
P
S



REVAL SOUP

Mrs. Gerald Ferguson
(Bernice)

Cook 1 c. potatoes, cut in very small pieces (1/4" cubes) in 3 c. salted water. Season well with ham or bacon fat. When done, stir in revals.

Revalls: Break 1 egg in 2 c. flour, and work lightly until there are no large lumps. The revalls should be small and uniform.

Sprinkle revalls in the boiling potatoes, stirring constantly to prevent lumps. Cover, and continue cooking about 3 minutes. May be served plain or with diced onion. A thinner soup may be desired. If so, add more hot water before stirring in "revalls".

VEGETABLE SOUP

Mrs. Jesse Carter
(Margaret)

1 can beef and stock
1 can pork and beans
1 can garden peas
1 can mixed vegetables
6 medium onions, fried in oil
1/2 jar relish
1 tbsp. salt
1 tsp. black pepper
1 large can tomatoes (or 1 qt.)
2 c. stewed potatoes
1 pod hot pepper (or dash red pepper)

CAPTAIN SOUP

Mrs. Homer Walker
(Minnie)

1 medium onion, chopped
1 lb. ground beef
1 can cream of mushroom soup
1 can cream of celery soup
1 can (24 oz.) V-8 juice
1 pkg. frozen mixed vegetables

Brown beef and onions in a pan. Drain excess fat and add next 3 ingredients. Bring to a boil. Add vegetables and simmer until vegetables are cooked.

GERMAN VEGETABLE SOUP

Mrs. Ross Dellinger
(Thelma)

1 large soup bone, cracked
2 qt. cold water
2 c. lima beans
2 c. grated corn
2 c. chopped cabbage
1 large turnip, diced
1 carrot, diced
1 onion, sliced
1 tbsp. salt
1/2 tsp. pepper
2 c. canned tomatoes or 3 c. raw tomatoes, diced
1 c. sliced okra
1 tsp. flour
1/2 c. milk

Wash soup bone thoroughly. Put into 6-qt. sauce pot and cover with the water. Cover; bring to boil. Cook over low heat 2-3 hours. Remove soup bone from sauce pot. Skim off fat from soup. Add all vegetables. Stir in salt and pepper. Cover and cook over low heat about 20 minutes or until vegetables are tender. Stir to keep vegetables from sticking. Blend milk with flour, stir into soup, bring to boiling and cook 2-3 minutes. Serve hot. Yield: 12 servings.

OLD-FASHION POTATO SOUP

Mrs. Ross Dellinger
(Thelma)

8 medium-sized potatoes, cubed
1 qt. milk
2 tsp. salt
1/4 tsp. pepper
1 tbsp. butter
1/2 c. flour
1 egg, well-beaten
2-4 tbsp. milk

Cook potatoes in boiling salted water until tender; drain. Add 1 qt. milk to potatoes and heat. Blend in the salt and pepper. Cut butter into flour; blend in the egg and milk using only enough milk to make mixture thin enough to drop into the hot soup. Drop by teaspoonfuls into hot soup. Cover and cook about 10 mins. Serve at once. Yield: 6-8 servings.

CORN AND CHICKEN SOUP

Mrs. H. E. Cline
(Lillian)

1 c. cut corn
1/2 c. minced celery
1 c. finely cut cooked chicken
1 qt. chicken stock
2 c. hot milk
2 egg yolks, slightly beaten
2 tsp. margarine
Salt and pepper to taste

Heat corn, put in blender or force through sieve. Add pulp, celery and chicken to broth. Bring to boil and simmer covered 15 mins. Gradually stir hot milk in egg yolks and add to soup mixture. Cook 2-3 mins., stirring constantly. Add margarine and season to taste with salt and pepper.

TUNA CHOWDER

Mrs. Harold Overcash
(Jeanette)

2 tbsp. margarine
1/2 c. thinly sliced celery
1 clove garlic, minced
1 can cream of mushroom soup
1/2 soup can milk
1/2 soup can water
1 7-oz. can tuna, drained, flaked
1 tbsp. dried parsley flakes
1 10-oz. can tomatoes

Melt margarine in saucepan; add celery and garlic and cook until tender. Stir in soup, milk, water, tuna and parsley; heat. Cut tomatoes into small pieces and stir into chowder. Heat. Makes 4-3/4 cups.

Youth



TOMATO SALAD

Pamela Misenheimer

So easy and so good, particularly when you can purchase local tomatoes or even raise them yourself!

Fresh tomatoes, washed
Cottage cheese or mayonnaise
Lettuce

Make a bed of lettuce. Slice or cut tomatoes in wedges and place on lettuce. Top with cottage cheese and/or mayonnaise. Serve chilled.

HAMBURGERS

Patti Misenheimer

For four hamburgers, use 1 pound of ground beef. Shape into 4 round patties, a little thinner and a little larger in diameter than you want the fried hamburger to be, because hamburgers shrink in diameter and puff up in thickness when cooked. Place the patties in a frying pan and sprinkle with salt. Place pan over medium heat and cook 6-8 minutes on each side. Do not press patties with turner during cooking; this mashes out the good meat juices. Serve with warm hamburger buns. You can either fix each hamburger to the individual's taste or have a try of fixings ready to serve with the hamburgers - catsup, mayonnaise, mustard, lettuce, onion.

To make cheeseburgers, just add a slice of cheese to each hamburger after it has been turned.

BANANA NOG

Lauren Cress

1 fully ripe banana
1/2 pt. vanilla ice cream
2/3 c. milk
1 egg
1 tsp. vanilla

Place all ingredients in blender. Whip till
blended. Pour into glasses. Sprinkle top with
nutmeg, if you want to, but I don't.

DEVILED EGGS

Lauren Cress

Halve 6 hard-cooked eggs lengthwise; remove yolks.
Mash yolks; mix with 1/4 c. mayonnaise, 1 tsp.
vinegar, 1 tsp. prepared mustard, 1/2 tsp. salt
and dash of pepper. Refill egg white. Trim with
pimento strips or sprinkle with paprika.

FINGER PAINT

Lauren Cress

Easy - add food coloring to hand lotion and mix
well.

Sandy Texture - Mix 1 c. flour and 1-1/2 tbsp.
salt. Add 1 c. cold water and beat until smooth.
Add coloring as desired.

Splatter Paint - Beat soap flakes with a little
bit of water until it looks like whipped cream.
Add food coloring and mix well. This can be
splattered on construction paper.

Smooth - Cool Paint - Add powdered tempera to
liquid starch. Also add a few drops of water.

MEAT LOAF

Pamela Misenheimer

1-1/2 lbs. ground beef
3/4 c. oats, uncooked
1/4 c. chopped onion
1/4 c. finely chopped green pepper
1/2 tsp. salt
1/4 tsp. pepper
1 c. tomato or mixed-vegetable juice
1 egg, beaten
3 slices bacon, uncooked
Slice fresh tomato, optional

Preheat oven to 350°. Mix all ingredients except bacon together in large mixing bowl, using either a fork or your clean hands until well blended. Pack firmly into a large loaf pan or shape meat mixture into a loaf and place in shallow baking pan. Place the bacon slices on top of loaf. Put in oven, and bake about 1-1/4 hours. Note: To make an even prettier dish, cover the top bacon with slices of fresh tomato before baking.

BAKED BEANS

Pamela Misenheimer

1 16-18 oz. can pork and beans
2 tbsps. brown sugar
1/4 tsp. dry mustard
1/4 c. catsup
2 slices bacon cut in 1" pieces

Preheat oven to 350°. Combine all ingredients except bacon, and mix well. Pour into greased casserole, and top with slices of bacon. Bake covered for 20 mins. Uncover and bake 20 mins. longer. Serve hot or recover and take on picnic! Serves 4.

2 eggs
2 tbsp. milk
1/8 tsp. salt
Dash pepper
1/2 tsp. butter or bacon grease

Break eggs into mixing bowl. Add milk and salt and pepper and beat until well mixed, but not frothy. Melt butter in pan over low heat and spread over entire surface of pan by tilting pan back and forth. Pour egg mixture into pan and cook slowly without stirring until eggs begin to thicken at bottom and sides of pan. Then stir with spatula, loosening eggs on bottom and sides so all liquid can cook. Cook until eggs are as firm as you like them. Serve at once.

3 egg whites
1 c. sugar
1 tsp. baking powder
1/2 tsp. vanilla
3/4 c. chopped nuts, walnuts or pecans
1 c. cracker crumbs

Preheat oven to 350°. Grease 8" pie plate well. Break eggs in half, and shift the yolk several times from one half shell to the other, collecting whites in a bowl as they drip. Beat egg whites until stiff. Add sugar, baking powder, and vanilla to egg whites. Mix each in well. Fold in chopped nuts. Add cracker crumbs to egg white mixture. Mix all carefully, and pour into pie plate. Bake 30 minutes. Allow pie to cool in pie plate but out of oven. To serve, cut in wedges and top with vanilla ice cream, if desired. Pie is plenty rich enough to serve alone!

SQUASH PIE

Roger Compton

1 c. sugar
3/4 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
3/4 tsp. ginger
1 c. squash, cooked
2 eggs

Mix all the above ingredients and pour into pie shell and bake at 425° for 25-30 mins. or until done.

FERN'S FUDGE

Patti Misenheimer

1-2/3 c. sugar
2/3 c. canned milk

Boil above together 5 minutes.

Add: 1/2 c. nuts
1 pkg. chocolate chips
1 c. cut marshmallows

Stir until melted. Pour into greased dish.

POPCICLES

Carol Ritchie

2 c. hot water
1 pkg. kool-aid
1 pkg. jello

Mix above. Add: 1 c. sugar
2 c. cold water

Mix together. Freeze for about 5 hours.

FUDGY BROWNIES

Lisa Eudy

1/2 c. cocoa
1/2 c. boiling water
1/2 c. butter
1/2 c. margarine
2 c. sugar
3 eggs, one at a time
1 tsp. salt
2 c. sifted flour
1/2 c. milk
1 tsp. vanilla
1 c. nuts

Blend cocoa, water. Cream butter, margarine and sugar. Add eggs, one at a time, beating well. Add flour, salt, alternately with milk, then flavoring and nuts. Spread in large (or 2 square) greased cake pans and bake at 350° for 30 mins. While hot, spread frosting.

Frosting: 1 c. confectioners sugar
2 tsp. cocoa
2 tbsp. melted butter
1/2 tsp. vanilla

OATMEAL NO BAKE COOKIES

Cynthia Miller

2 c. sugar
3 tbsp. cocoa
1 stick margarine
1/2 c. milk
1 tsp. vanilla

Mix all these ingredients well and cook 1 minute. Remove from heat and add: 1/2 c. peanut butter and 3 c. uncooked oatmeal. Mix well and drop by teaspoon on wax paper.

PEANUT BUTTER COOKIES

Mary Walker

1/2 c. butter or shortening
1/2 c. peanut butter
1/2 c. granulated sugar
1/2 c. light brown sugar
1 egg
1/2 tsp. vanilla
1 c. flour
1/2 tsp. salt
1/2 tsp. baking soda

Measure the shortening and the peanut butter. Whip them until they are blended together. Add the sugars and cream the mixture. Add the egg to the mixture. Measure and pour into mixture. Stir until you have a smooth batter. Sift the flour, salt, and the baking soda together. Add the sifted ingredients to the peanut butter batter. Stir until you have a light brown batter. Grease the cookie sheets. Using a teaspoon, push the batter off onto the cookie sheet, leaving room around each cookie. Mark each cookie with the back of a fork. Bake 10 mins. at 350°. Use a spatula to lift them off the cookie sheet and put on a wire rack to cool.

CHOCOLATE COVERED CHERRIES

Rhonda Suther

1 box powdered sugar
1 stick margarine
1 large jar maraschino cherries

Mix sugar and margarine to make stiff dough. Use some of the cherry juice if needed. Form ball around cherry. Dip into melted semi-sweet chocolate and a little paraffin. Put on waxed paper to dry.

THREE-COLOR SUGAR COOKIES

Mary Walker

1/2 c. butter or shortening
1 c. sugar
1 tsp. vanilla
1 egg
1-1/2 c. flour
1-1/2 tsp. baking powder
1/4 tsp. salt
Red and blue food coloring

Cream the shortening and sugar. Add the egg and the vanilla to the creamed mixture. Beat well until you have a smooth yellow batter. Measure the flour, baking powder and the salt into a sifter and sift into a bowl. Put half the sifted ingredients into the mixing bowl. Stir and stir. Add the rest of the sifted ingredients and stir some more. You will have a big lump of sticky dough. Now divide this into three chunks, about the same size. Put about ten drops of red food coloring on one chunk of dough and mix until it is red. Do the same for the second chunk that will be blue. The third is left white. Stick them all together and make one big ball. Then roll the ball of dough between your palms until it looks like a red, white and blue sausage about 7-1/2 inches long and 2 inches around. Wrap the roll of dough in waxed paper and put in the refrigerator, overnight. It should be good and hard. Slice the dough into cookies with a knife and place on a greased cookie sheet. Bake for 8 mins. at 400°. Cool on wire rack.

FRUIT PIE

Rhonda Suther

32 regular marshmallows
1/2 c. milk
1 envelope dream whip, prepared as on box
2 c. fruit (very good with bananas)

Mix and chill till ready to serve.

PETER PAN FUDGE

Rhonda Suther

1/4 c. peanut butter
1/4 c. cocoa
2 c. powdered sugar
4 tbsp. cream

Sift together cocoa and sugar. Add peanut butter and cream. Mix well. Shape into 12" long. Wrap in wax paper and store in refrigerator.

POPCORN BALLS

Rhonda Suther

9 c. popped corn

Bring to boiling point: 1 c. light corn syrup
1/2 c. sugar

Add: 1 pkg. gelatin (flavor you want)
1/2 lb. peanuts

Make into balls, wrap in cello wrap.

SUGAR COATED PEANUTS

Tina Suther

1/2 c. water
1 c. sugar
2 c. raw peanuts

Put water and sugar in skillet, and cook until it spins a thread, then add peanuts. When peanuts candy, do not remove from heat, but stir until each peanut is brown and glazed. Put on waxed paper to cool.

PARTY SAUSAGE BALLS

Tina Suther

1/2 lb. ground, hot sausage
4 oz. sharp cheddar cheese, grated
1 pkg. Bixmix or any biscuit mix

Heat oven to 325°. Combine sausage and cheese together in bowl. Add biscuit mix, blend. Roll into marble-size balls and place on ungreased cookie sheet. Bake 30 mins. Makes about 60 balls.

INSTANT HOT CHOCOLATE

Tina Suther

8 qt. dry milk (pkg.)
2 lb. powdered chocolate drink mix
6 oz. powdered cream substitute
1/2 c. powdered sugar

Mix well in large pan. Store in gallon container. Use 1/2 cup mixture per cup. Add hot water and stir.

FROZEN POPS

Tina Suther

1 c. cold water
1 pkg. Whip 'N Chill
Lemon or strawberry dessert mix
1 c. cold canned unsweetened pineapple juice

Slowly add cold water to dessert mix, stirring until smooth. (Do not whip with mixer.) Add pineapple juice, stir slowly until well blended. Pour into frozen pop molds. Freeze 4 hours or more. Makes 6-8 pops.

"The Grange Range" Corrections.

If you wish, you may make the necessary corrections to your book, and remove this sheet.

Page 44 "Old Fashioned Gingerbread" Mrs. Bessie Cline
Add: 2 Cups Flour

Page 49 "Quick Yeast Biscuits" Mrs. Stella Miller
Add: 1 Cup Crisco

Page 99 "Cold Oven Pound Cake" Mrs. Gaynelle Moose
Add: 3 Cups Flour

Page 105 "Sour Cream Pound Cake" Mrs. Brenda Cline
Add: 6 Eggs

Page 143 "Rocky River Cake" Mrs. Gladys Suther
Add: 3 tbsp. Cocoa, dissolve in $\frac{1}{2}$ Cup
Warm Water

Page 174 "Ranger Cookies" Miss Annis Sifford
Add: 2 Eggs

Page 272 "Sweet Salad" Mrs. Louise Miller
Add: Freeze Before Serving

Page 320 "Meat Balls" Mrs. Jeanette Overcash
Add: $\frac{1}{2}$ Cup Water

Page 361 "Coconut Pie" Mrs. Bessie Cline
Add: 2 Tablespoons Flour

Page 403 "Chocolate Pie" Mrs. Margie Waddell
Add: 3 Tablespoons Cocoa

Notes



UNIVERSITY OF N.C. AT CHAPEL HILL



00030715575

FOR USE ONLY IN
THE NORTH CAROLINA COLLECTION
